

AMATIVO

SALENTO IGP



VINEYARD & PRODUCTION INFO

Vineyard size: different areas
Green Status: sustainable
Soil composition: calcareous, clay, tufaceous
Training method: spurred cordon
Elevation: 66-131 ft a.s.l.
Vines/ha: 4,700-4,500 vines/ha
Exposure: various
Vines age: 30-40 years
Harvest time: September
First vintage: 1999
Production: 38,000 bottles



WINEMAKING & AGING

Varietal composition: 60% Primitivo, 40% Negroamaro
Fermentation
Container: stainless steel tanks
Maceration
Technique: pump over, delestage
Aging
Container: stainless steel tanks and barriques
Length: 5 months in steel, 12 months in barriques
In bottle: 4 months



TECHNICAL DATA

Alcohol: 15%
Residual sugar: 4.0 g/l
Acidity: 6.0 g/l
Dry extract: 40.6 g/l



FOOD PAIRINGS

Pairs well with main courses featuring roasted or grilled meat, stewed meat, or game.



TASTING NOTE

Inexpugnable ruby red, notes of rose and violet emerge in a slow, long-lasting progression, giving way to wild fruit, dried fig preserves, and vanilla. Persistent flavors on the finish.

PRODUCER PROFILE

Estate owned by: Cantele family
Winemaker: Gianni Cantele
Total land under vine: 150 ha
Winery production: 1,500,000 bottles
Region: Puglia (Italy)



CANTELE

