

CHARDONNAY

PUGLIA IGP



VINEYARD & PRODUCTION INFO

Vineyard size: multiple areas
Green Status: sustainable
Soil composition: calcareous, clay
Training method: Guyot
Elevation: 131 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: various
Vines age: 5-26 years
Harvest time: mid August
First vintage: 1993
Production: 120,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Chardonnay
Fermentation
Container: stainless steel tanks
Maceration
Technique: cold soak
Aging
Container: stainless steel tanks
Length: 2 months sur lies
In bottle: none



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 3.3 g/l
Acidity: 5.8 g/l
Dry extract: 21.4 g/l



FOOD PAIRINGS

Best paired with crudo dishes and Japanese-inspired cuisine.



TASTING NOTE

Straw yellow with hints of green. Notes of lily, magnolia, juniper, and linden are followed by ripe fruit and seductive herbaceous aromas. The rich finish mirrors its aromas with great balance.

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

