

PRIMITIVO

PUGLIA IGP



VINEYARD & PRODUCTION INFO

Vineyard size: various
Green Status: sustainable
Soil composition: mostly sandy
Training method: head-trained, pruned-spur cordon
Elevation: 66-131 ft a.s.l.
Vines/ha: 4,700-5,000 vines/ha
Exposure: various
Vines age: 15-40 years
Harvest time: first week of September
First vintage: 1993
Production: 200,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Primitivo
Fermentation

Container: stainless steel tanks

Maceration

Technique: must macerates for 6-8 days

Length: 6-8 days

Aging

Container: barriques

Wood: American oak

Length: 6 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 4.5 g/l
Acidity: 5.9 g/l
Dry extract: 35.6 g/l



FOOD PAIRINGS

Best paired with pizza, pasta dishes topped with red sauce, baked pasta, and even some lighter entrees. Also an excellent pairing for seafood dishes, such as tuna and swordfish.



TASTING NOTE

Ruby red with delicate garnet undertones. On the nose, notes of Morello cherry, sour cherry, and prune. Floral and spicy notes with a persistent 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

