

TERESA MANARA NEGROAMARO

SALENTO IGP



VINEYARD & PRODUCTION INFO

Vineyard size: 5 ha
Green Status: sustainable
Soil composition: calcareous, clay
Training method: spurred cordon, head-trained
Elevation: 131 ft a.s.l.
Vines/ha: 4,800 vines/ha
Exposure: North-East/South-West
Vines age: 7-15 years
Harvest time: late September
First vintage: 1997
Production: 65,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Negroamaro
Fermentation

Container: stainless steel tanks

Maceration

Technique: pump over, delestage

Aging

Container: steel tanks and oak barriques

Length: 12 months in barriques, 12 months in steel

In bottle: 4 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 3.5 g/l
Acidity: 5.6 g/l
Dry extract: 35.6 g/l



FOOD PAIRINGS

Ideal for intensely flavored, structured cuisine, especially dishes with lingering flavors and aromas. Game and ripe, aged cheeses.



TASTING NOTE

Intense ruby red.
The fruit and floral notes offer a preview of how this wine will evolve on the palate, with ample aromas of ethereal spices and a light minerality.

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

