

ROHESIA

SALENTO IGP



VINEYARD & PRODUCTION INFO

Soil composition: calcareous, clay

Training method: spurred cordon

Vines/ha: 5,000 vines/ha

Exposure: various

Vines age: 10-20 years

Harvest time: end of September



WINEMAKING & AGING

Varietal composition: 100% Negroamaro

Fermentation

Container: stainless steel tanks

Temperature: 61-64 °F

Maceration

Technique: on the skins

Length: 24 hours

Aging

Container: stainless steel tanks

Length: 3 months



TECHNICAL DATA

Alcohol: 13%



FOOD PAIRINGS

It pairs perfectly with hearty pasta dishes such as orecchiette with white ragù, vegetable timbale, and light parmigiana, or with main courses featuring chicken or seared tuna with aromatic herbs.

It's also an interesting pairing with exotic dishes such as mild curries or fish tagines.



TASTING NOTE

A bright, deep, and luminous coral pink.

A broad and layered bouquet: ripe red fruit—strawberry, cherry, peach—followed by floral notes of rose and violet. A hint of minerality, almost like flint, adds complexity and depth.

Full-bodied, taut, and harmonious. Long-lasting and elegant, consistent with the aromatic profile.

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

