

SALICE SALENTINO DOP



VINEYARD & PRODUCTION INFO

Soil composition: calcareous, clay

Training method: spurred cordon

Elevation: 131 ft a.s.l.

Vines/ha: 4,500 vines/ha

Exposure: various

Vines age: 20-40 years

Harvest time: mid September



WINEMAKING & AGING

Varietal composition: 100% Negroamaro

Fermentation

Container: stainless steel tanks

Length: 5-8 days

Temperature: 77-79 °F

Malolactic fermentation: yes

Aging

Container: stainless steel tanks and barriques

Wood: French oak

Length: 6 months



TECHNICAL DATA

Alcohol: 13.5%



FOOD PAIRINGS

Ideal with light roasts, pasta dishes with meat sauces, mushroom risotto, stuffed vegetables, or veal stews. Also excellent with platters of cold cuts and semi-aged cheeses.



TASTING NOTE

Intense ruby red with violet hues, bright and dense.

Fragrant and balanced, with notes of black cherry, blackberry, and dried violet.

These are followed by hints of black pepper, Mediterranean scrub, and a subtle toasty note that enriches the profile without overpowering it.

The palate is lively yet complex, with fruity and spicy notes and a clean, 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

