

CANTELE

CHARDONNAY PUGLIA IGP

Cantele is known for its pioneering work with Chardonnay and its passion for native grapes. Cantele set the standard for Italian Chardonnay when founding winemaker Augusto Cantele began experimenting with picking times and temperature-controlled fermentation in the 90s.

TASTING NOTE



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



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FOOD PAIRINGS

Best paired with crudo dishes and Japanese inspired cuisine.



VINEYARD & PRODUCTION INFO

Vineyard location: IGT Salento
Vineyard size: multiple areas
Green status: sustainable
Soil composition: calcareous, clay
Training method: Guyot
Elevation: 40 m asl
Vines/nectare: 5000 Ha
Exposure: various
Vine age: 5-26 y
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
Type of aging container: stainless steel tanks
Length of aging: 2 months sur lies
Length of bottle aging: none



TECNICAL DATA

Alcohol: 13% abv
Residual sugar: 3,3 g/L
Acidity: 5,8 g/L
Dry extract: 21,4 g/L



PRODUCER PROFILE

Estate owned by: Cantele Family
Winemaker: Gianni Cantele
Total acreage of wine: 140 Ha
Winery production: 95.000 cases
Region: Puglia



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