

CANTELE

NEGROAMARO ROSATO PUGLIA IGP

Negroamaro, Niuru Maru, for the peasants, in the last century, was used solely to cut northern wines and was considered a bridge between Puglia and the rest of Italy, when these latitudes were still unexplored borders and considered in some ways exotic.

The story of Negroamaro, now produced in purity, has thus become everyone's story.

TASTING NOTE



Soft pink-rosé.

Notes of geranium and rose combined with strawberry and cherry.

Balanced by its delicate flavors and light, bright freshness, elegance, and persistence.



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FOOD PAIRINGS

Ideal wine for appetizers, pizza, seafood, and simple first and second courses especially vegetable-based recipes.



VINEYARD & PRODUCTION INFO

Vineyard location: IGT Salento

Vineyard size: multiple areas

Green status: sustainable

Soil composition: calcareous, clay

Training method: spurred cordon

Elevation: 40 m asl

Vines/hectare: 4700 Ha

Exposure: various

Vine age: 10-30 y

Harvest time: first week September

First vintage: 2004

Production: 80.000 bottles



WINEMAKING & AGING

Varietal composition: 100% Negroamaro

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: 5,5 g/L

Dry extract: 20,4 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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