

CANTELE

SALICE SALENTINO ROSSO RISERVA DOC

The village folk still call it Niuru Maru: Negroamaro, meaning bitter black (red).

In another era, Negroamaro was grown solely to ship to the north of Italy where the colder climate made it challenging to obtain the desired color and alcohol levels in the wines they produced.

But in recent decades, more and more Salento wineries have looked to the variety as one of the most noble expressions of Pugliese viticulture.

TASTING NOTE



Intense ruby red.

On the nose, candied fruits and spices that evolve into clean underbrush, tea, and amber notes.

The tannins and fresh acidity work in counterpoint to create a balanced, soft wine.



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FOOD PAIRINGS

Best paired with red or white meat, lamb, ragù, and aged cheese.



VINEYARD & PRODUCTION INFO

Vineyard location: Salice Salentino DOC

Vineyard size: various

Green status: sustainable

Soil composition: calcareous, clay

Training method: spurred cordon

Elevation: 40 m asl

Vines/nectare: 4500 Ha

Exposure: various

Vine age: 20-45 y

Harvest time: first half September

First vintage: 1991

Production: 93.000 bottles



WINEMAKING & AGING

Varietal composition: 100% Negroamaro

Fermentation container: stainless steel tanks

Maceration technique: must macerates for 7-10 days

Type of aging container: French barriques

Length of aging: 6 months

Length of bottle aging: 2 months



TECNICAL DATA

Alcohol: 13,5% abv

Residual sugar: 5,5 g/L

Acidity: 5,6 g/L

Dry extract: 33,6 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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