

CANTELE

AMATIVO SALENTO IGP

The wine is made from a blend of two of Puglia's most important red grape varieties: Negroamaro and Primitivo. And the name of the wine, like the blend, is a composite of the grapes that go into it: AMA from the amaro in Negroamaro and TIVO from Primitivo.

TASTING NOTE



Inexpugnable ruby red, notes of rose and violet emerge in a slow, long-lasting progression, giving way to wild fruit, dried fig preserves, and vanilla. Persistent flavors in the finish.



CANTELE

CANTELE

PRIMITIVO
NEGROAMARO



FOOD PAIRINGS

Pairs well with main courses of roasted or grilled meat, stewed meat, or game.



VINEYARD & PRODUCTION INFO

Vineyard location: Guagnano, Sava, Manduria
Vineyard size: different areas
Green status: sustainable
Soil composition: calcareous, clay, tufaceous
Training method: spurred cordon
Elevation: 20-40 m asl
Vines/nectare: 4700-4500 Ha
Exposure: various
Vine age: 30-40 y
Harvest time: September
First vintage: 1999
Production: 38.000 bottles



WINEMAKING & AGING

Varietal composition: 60% Primitivo 40% Negroamaro
Fermentation container: stainless steel tanks
Maceration technique: pump over, delestage
Type of aging container: stainless steel tanks and barriques
Length of aging: 5 months, 12 months
Length of bottle aging: 4 months



TECNICAL DATA

Alcohol: 15% abv
Residual sugar: 4,0 g/L
Acidity: 6,0 g/L
Dry extract: 40,6 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



VIAS IMPORTS LTD.

viaswine.com | @viaswine
875 6th Ave Suite 15 New York,
New York 10001