CANTELE

ENG

OUR STORY

These wines are a piece of history. It starts out in the early 20th century, against the backdrop of a still sepia-toned Italy. It's the story of a man named Giovanni Battista Cantele and his family's winery. He's the first character in this tale, which begins in the city of Imola during the First World War. Giovanni Battista Cantele had left the city where he was born, Pramaggione, as he followed the woman who would one day become his wife and the mother of his children Augusto and Domenico. She would later become the inspiration for a wine that now bears her name: Teresa Manara. Giovanni Battista had begun working in the wine world in Puglia where he would source wines to sell in the north. When Teresa Manara accompanied her husband on one of his trips south and saw Lecce for the first time, was as taken with the city as he had been. She loved it so much that she couldn't resist her desire to relocate there.

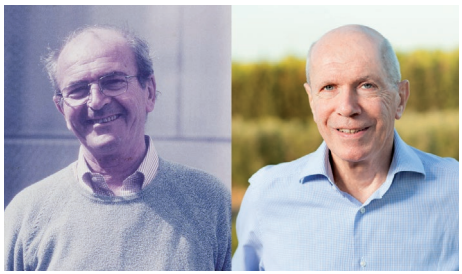
It was a time when people were heading north in search of work in the big cities. But they decided to move from the north to the south to resettle in Lecce, a city that the march of time had forgotten. Many years later, Augusto Cantele would start our family's winery Cantine Cantele, together with his father and his brother Domenico in 1979. But first he went to study winemaking in the north in Conegliano and he stayed on in the north to work at wineries in Veneto where he discovered his passion for white wines. In the 1970s, as Italy was once again going through radical changes, Augusto returned to his family in Lecce and began working as a consultant in the villages of Guagnano and Salice Salentino. It wouldn't be until the 1990s, when he bought his first vineyards, that he would produce the first bottles with the Cantele family name.

Teresa Manara and Giovanni Battista Cantele's grandchildren are the main characters in the story: Augusto's children, Gianni and Paolo; and Domenico's children, Umberto and Luisa. They all share one thing in common: A passion and a talent for wine.

1950

A REVERSE MIGRATION

Originally from Imola, Giovanni Battista Cantele and his wife Teresa Manara arrived in Salento where they ultimately resettled for good.



1979

A WINERY IS BORN

Encouraged by their proud parents Giovanni Battista and Teresa Manara, Augusto and Domenico Cantele opened the Cantele winery. It marked the beginning of our family's new chapter, a story that would be told through the bottles of wine that our family would produce.

2001

THE THIRD GENERATION

When Augusto's children Gianni and Paolo and Domenico's children Umberto and Luisa began working at the winery, it was an affirmation of their parents and their grandparents' vision for the future.

2003

THE NEW WINERY

Inspired by the classic farmhouse estates typically found in Puglia, the winery owns 50 hectares of vineyards and manages another 150. On the grounds of the estate, the winery's Tasting Lab "iSensi" is a test kitchen and tasting room.

THE VINEYARDS

From the very beginning, we have always thought of our wines as "food," in other words, products that offer drinkability and balanced aromas and flavors when paired with dishes at the dinner table. Wholesomeness and food-safety are also key elements in our approach to winemaking.

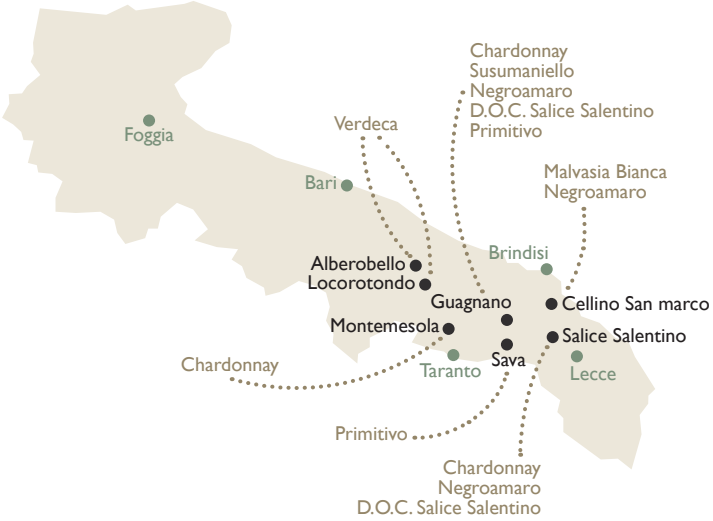
Beginning with the 2004 vintage, we have also sought to make a contribution to scientific research. At that time, we began working with the ISPA-CNR - Italy's Institute of Sciences of Food Production and National Research Council - and the Department of Agriculture and the University of Bari.

Our research projects have included the reduction of the risk of micro-toxins, the identification and reproduction of yeast strains indigenous to Negromaro, and, most recently, on the sensorial contamination caused by Brettanomyces.

That same year we also launched a two-fold campaign to minimize the environmental impact of herbicides and pesticides in the vineyards and to raise quality in the wines. For the implementation of this vineyard management program, we turned to Cataldo Ferrari, one of the most talented and impassioned agronomists working in the Salento peninsula today.

These campaigns have helped us to face the challenges posed by the capricious nature of Global Warming and they also inspire us as we continue in our quest to produce wines that express our land while remaining consumer-friendly.

THE VINEYARDS



I Sensi tasting laboratory

As synesthesia moves from one stimulus to another - taste, sound, smell, touch, sight - it is one of life's most wondrous experiences. A sensorial event takes place, is perceived, and then leaves a trace in our memory.

But it's actually a continuous dish of poetry, the involuntary poetry that lives within us, rises up, and inevitably condenses into another sensation - the sense of experience. It's an intimate history yet it's also a plurality. And it happens all together, all at once.

iSensi is a space devoted to the expressive mediations that translate the shape, flavor, sound, and aroma of things into the enunciated act of performance, touch, tradition, research, and taste. The Synesthesia Laboratory is the expression of all five senses of its visitors.

I Sensi tasting laboratory

And it's a new space hosted by the Cantele Winery, a venue where multi-sensorial research has found a new home and new ground to cover.

They are a ballet of ingredients. They define the potential languages that lie between research and exploration, an ensemble where the past and present dance together and intertwined.

Cantele wines and grape-growing techniques are always within reach. And they can be experienced through a guided tour led personally by Gianni, Paolo, or Umberto.

Visitors are accompanied to the wine cellar where they listen to the winemaker's tale, a story made of chapters, dissertations, and pauses.

Wine tastings (and olive oil tastings) serve as a fundamental example. Menus vary according to the natural cycle of the seasons and they can be tailored to meet any dietary needs. A small but great voyage through a land dense with inspiration and delight.

Wine and food tastings in the internal hall, with kitchen and a view; or on the terrace that looks over the vines, the authors of an itinerary that becomes an impossible collection of synestheses.

For more information and reservation details, please visit: www.cantele.it/isensi/

TELERO

IGP PUGLIA

TRAINING
Guyot.

HARVEST
Mig August - Early September.

VINIFICATION
The grapes are de-stemmed, crushed and pressed in a soft way. The must obtained is cooled to 10° C to allow a natural clarification. The alcoholic fermentation takes place in stainless steel tanks and the temperature is continuously kept below 15° C.

AGING
In stainless steel tanks.

AGING POTENTIAL
A wine that keeps its freshness and flavour for about one to two years.

SERVING TEMPERATURE
11° C.

TELERO

IGP PUGLIA

TRAINING
Spur pruned cordon.

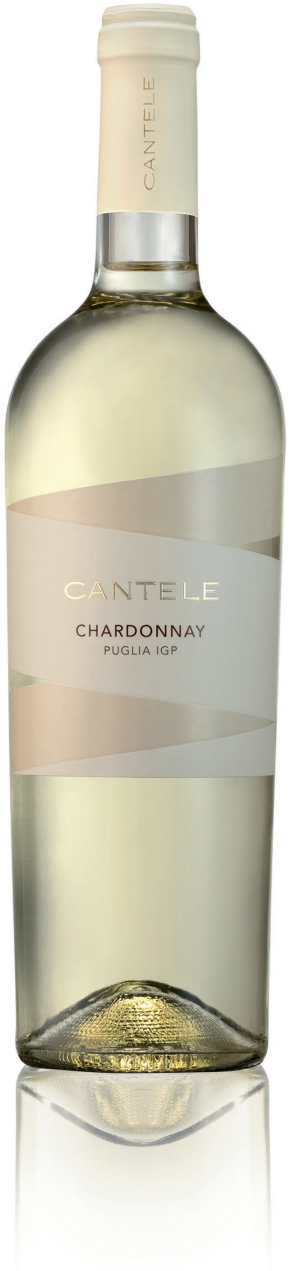
HARVEST
Early to late September.

VINIFICATION
After pressing and de-stemming, the must remains in maceration with the skins for 5-6 days. During fermentation, it is continuously kept at a temperature of up to 22-24° vC.

AGING
In stainless steel tanks.

AGING POTENTIAL
A wine that can keep its freshness and flavour for about two to three years.

SERVING TEMPERATURE
18° C.



CHARDONNAY

IGP PUGLIA • CHARDONNAY

TRAINING SYSTEM
Guyot.

HARVEST DATE
Middle of August.

VINIFICATION
The grapes are destemmed, cooled, and soft pressed.
The must is maintained at 10° C. to allow for natural clarification.
Fermentation is carried out in stainless-steel tanks at 15-16° C.

AGING POTENTIAL
This wine will maintain its freshness and flavor for roughly two years.

SERVING TEMPERATURE
11° C.

VERDECA

IGP PUGLIA • VERDECA

TRAINING SYSTEM

Head trained (alberello) and cordon.

HARVEST DATE

Second half of September.

VINIFICATION

The grapes are destemmed and are chilled (without being pressed) at around 8° C. They are kept at this temperature for a few hours in order to increase the extraction of the fruit's primary aromas.
The grapes are then soft pressed to obtain the must, which is cold racked to allow for natural clarification. Fermentation takes place in stainless-steel tanks at 14° C.

AGING POTENTIAL

This wine is best consumed in its youth. But thanks to its vibrant acidity, it will maintain its freshness for up to two years.

SERVING TEMPERATURE

11° C.

NEGROAMARO ROSATO

IGP PUGLIA • NEGROAMARO

TRAINING SYSTEM
Cordon.

HARVEST DATE
First half of September.

VINIFICATION
The grapes are destemmed and chilled before macerating in the press for a few hours in order to extract the desired color from their skins and the classic aromatics of Negroamaro. The must from the first pressing undergoes fermentation at 14-15° C. in stainless-steel tanks until alcoholic fermentation is complete.

AGING
The wine is aged in stainless steel until bottling.

AGING POTENTIAL
Drink this wine right away or for up to one to two years.

SERVING TEMPERATURE
11° C.

NEGROAMARO

IGP PUGLIA • NEGROAMARO

TRAINING SYSTEM
Cordon.

HARVEST DATE
Mid-September.

VINIFICATION
The grapes are destemmed and crushed. And then the must is macerated with its skins for roughly five to seven days. Fermentation is carried out at 22-24° C.

AGING
The wine is aged in stainless steel until bottling.

AGING POTENTIAL
This wine is ready to drink on release. But its aromas and flavors will evolve over two to three years. In its third year of evolution, its tannins will begin to mellow.

SERVING TEMPERATURE
16°C.

PRIMITIVO

IGP PUGLIA • PRIMITIVO

TRAINING SYSTEM
Cordon.

HARVEST DATE
Late August and early September.

VINIFICATION
The grapes are destemmed and crushed. And then the must is macerated with its skins for roughly five to seven days. Fermentation is carried out at 22-24° C.

AGING
Mostly in stainless steel with a small amount aged in American barriques.

AGING POTENTIAL
This wine is ready to drink on release. But it will continue to evolve three to four years.

SERVING TEMPERATURE
18° C.

SALICE SALENTINO RISERVA

DOC SALICE SALENTINO

TRAINING SYSTEM
Cordon.

HARVEST DATE
Second half of September.

VINIFICATION
The grapes are destemmed and crushed. And then the must is macerated with its skins for roughly seven to ten days. Fermentation is carried out at 22-26° C.

AGING
Once malolactic fermentation is complete, the wine is aged in used barriques for no fewer than six months. It is then racked to stainless steel until the aging period required by the appellation is complete.

AGING POTENTIAL
This wine is ready to drink on release. But it will continue to evolve for three to four years.

SERVING TEMPERATURE
18° C.

ROHESIA

IGP PUGLIA • MALVASIA BIANCA

TRAINING SYSTEM
Guyot.

HARVEST DATE
Second half of August.

VINIFICATION
After the grapes are destemmed, the must macerates with its skins for roughly four hours at 5-8° C. This allows the winemaker to extract the grape variety's classic primary aromas. After pressing, the must is fermented at 15° C. in stainless-steel tanks until alcoholic fermentation is complete.

AGING
After fermentation, the wine is aged for three months on its lees at 10° C.

AGING POTENTIAL
In the first three years of this wine's evolution, its fruit flavors will evolve spectacularly.

SERVING TEMPERATURE
11° C.

ROHESIA

IGP PUGLIA • NEGROAMARO

TRAINING SYSTEM
Cordon.

HARVEST DATE
Around the second half of September.

VINIFICATION
The grapes delicately destemmed and chilled to between 8-10° C. This allows the winemaker to macerate the must with its skins for 24 hours, thus limiting the extraction of tannins. The must is racked after it has achieved the desired color and character. Fermentation is carried out between 15-16° C.

AGING
Once fermentation is complete, the wine ages on its lees for roughly three months at 10° C.

AGING POTENTIAL
This wine is ready to drink on release but will age well over two to three years.

SERVING TEMPERATURE
14° C.

ROHESIA

IGP PUGLIA • SUSUMANIELLO

TRAINING SYSTEM
Cordon.

HARVEST DATE
Second half of September.

VINIFICATION
After the grapes are destemmed and crushed, the must macerates with its skins for no fewer than six days. Fermentation is carried out between 22-24° C.

AGING
Mostly in stainless steel with a small portion aged in French and American barriques.

AGING POTENTIAL
This wine is ready to drink on release but its aromatics will continue to evolve for four to five years. In the years that follow, its flavors will continue evolve as its tannins mellow.

SERVING TEMPERATURE
18° C.

ROHESIA METODO CLASSICO ROSÉ PAS DOSÉ

VSQ PAS DOSÉ • NEGROAMARO

TRAINING SYSTEM
Cordon.

HARVEST DATE
Last two weeks of August.

VINIFICATION
The base wine is made with berries harvested by hand and placed in small crates. The bunches are pressed whole, giving the must its classic ancient rose color. The first pressing yields slightly more than 50% of the weight at harvest. Fermentation is carried out at 16° C. The wine then ages on its lees for roughly 90 days.

TIRAGE
Tirage is carried out in the early months of the year following harvest.

LEES AGING
The second fermentation in bottle and the aging on its lees are carried out over a minimum of 60 months.

DOSAGE
No liqueur d'expedition is added.

SERVING TEMPERATURE
6-8° C.

TERESAMANARA

IGP SALENTO • CHARDONNAY

TRAINING SYSTEM
Guyot.

HARVEST DATE
Second half of August.

VINIFICATION
The berries are soft pressed and the must is chilled to 10° C. in order to facilitate natural clarification. The wine is fermented in part in stainless steel, in part in barrique.

AGING
Once fermentation is complete, the wine ages on its lees in stainless steel and in barriques with a classic blending of wines from casks that are new, one year old, and two years old.

AGING POTENTIAL
We recommend keep a vertical flight of this wine in your cellar with a minimum of three vintages. This wine will only continue to thrill the collector over time.

SERVING TEMPERATURE
14° C.

TERESAMANARA

IGP SALENTO • NEGROAMARO

TRAINING SYSTEM
Cordon.

HARVEST DATE
Second half of September.

VINIFICATION
After the grapes are crushed, the must is macerated with its skins for no fewer than eight days. Fermentation is carried out with daily délestage in temperature-controlled stainless-steel tanks between 22-26° C. depending on the different phases of vinification.

AGING
Once malolactic fermentation is complete, the wine is racked to French barriques, with a classic blending of wines from casks that are new, one year old, and two years old.

AGING POTENTIAL
This wine, a 100% Negroamaro will only continue to surprise and delight the collector as it evolves over four to six years.

SERVING TEMPERATURE
18° C.

TERESAMANARA VT

IGP SALENTO • CHARDONNAY

TRAINING SYSTEM
Guyot.

HARVEST DATE
The grapes are picked throughout the month of September depending on their ripeness and the weather conditions. On the label of very bottle, we indicate the exact date that harvest began for each vintage.

VINIFICATION
The berries are picked by hand and placed in small crates. They are pressed as gently as possible in order to ensure that the golden skins of the grapes do not darken the must. Once the must has been obtained, it is chilled to 10° C. This helps to facilitate natural clarification.
The first part of alcoholic fermentation takes place in stainless-steel, with a constant temperature around 18° C. The must is then racked to barriques where alcoholic fermentation is completed.

AGING
Once fermentation has been completed, the wine is aged on its lees in French oak barriques, including 50% new and 50% two-year-old casks.

AGING POTENTIAL
This wine is ready to drink on release but will age for up to eight or 10 years.

SERVING TEMPERATURE
14° C.

AMATIVO

IGP SALENTO • PRIMITIVO 60% and NEGROAMARO 40%

TRAINING SYSTEM

Cordon and head trained (alberello).

HARVEST DATE

Primitivo at the end of August and during the first two weeks of September; Negroamaro during the second half of September.

VINIFICATION

After the grapes are destemmed and crushes, the must macerates with its skins for at least eight to ten days. Délestage is carried out during the initial phase of fermentation, which takes place at temperatures ranging from 22-26° C.

AGING

Once malolactic fermentation is complete, the wine is racked to French barriques, with a classic blending of wines from casks that are new, one year old, and two years old.

AGING POTENTIAL

This wine is ready to drink on release but it will continue to develop over at least 10 years.

SERVING TEMPERATURE

18° C.

FANÒI

IGP SALENTO • NEGROAMARO

TRAINING SYSTEM
Cordon.

HARVEST DATE
End of September, first two weeks of October.

VINIFICATION
The must is fermented using temperatures between 22-26° C., with eight to twelve days of maceration and daily délestage during the first four to five days. During fermentation the winemaker also delicately ensures that the cap is moist.

AGING
Once malolactic fermentation is complete, the wine is racked to French barriques, with a classic blending of wines from casks that are new, one year old, and two years old.

AGING POTENTIAL
This wine is ready to drink on release but it will continue to develop over at least 10 years.

SERVING TEMPERATURE
18° C.

FANÒI

IGP SALENTO • PRIMITIVO

TRAINING SYSTEM
Head trained (alberello) and cordon.

HARVEST DATE
End of August, first two weeks of September.

VINIFICATION
The must is fermented using temperatures between 22-26° C., with eight to twelve days of maceration and daily délestage during the first four to five days. During fermentation the winemaker also delicately ensures that the cap is moist.

AGING
Once malolactic fermentation is complete, the wine is racked to French barriques, with a classic blending of wines from casks that are new, one year old, and two years old.

AGING POTENTIAL
This wine is ready to drink on release but it will continue to develop over at least 10 years.

SERVING TEMPERATURE
18° C.

CANTELE

Azienda Vinicola Cantele srl
S.P. 365 km 1 - 73010 Guagnano (Le)
P. IVA 00544630759
GPS: N40.40865 E17.96285
Tel. +39.0832.705010 Fax +39.0832.705003
cantele@cantele.it

www.cantele.it