

# CANTELE

## Cantele Chardonnay 2017

### WINE DESCRIPTION

The Cantele estate is a third-generation family-owned and run winery founded by the current generation's grandparents, immigrants from the north who settled in Puglia after WWII.

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.

The narrow Salento peninsula is renowned for high-quality wine thanks to abundant ventilation, temperate weather, extreme diurnal shifts in summer, and limestone-rich soils. Over the last two decades, Cantele has implemented a cutting-edge "minimal intervention" system in its vineyards, thus ensuring freshness and varietal expression.

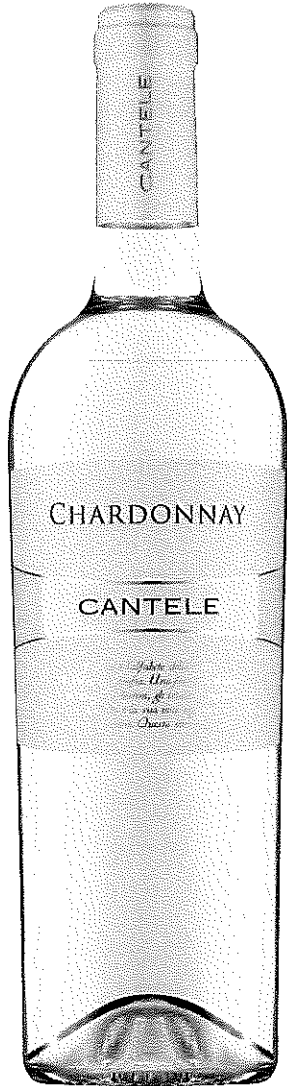
Freshness and varietal expression are the two key elements in Cantele's winemaking style. Winemaker Gianni Cantele starts with the highest quality estate-grown fruit and strives to maintain the fruit's natural aromas and flavors. All wines are vinified in stainless-steel and the top wines are aged in neutral cask.

### TASTING NOTES

Puglia's limestone soils are ideal for producing fresh, balanced, and richly flavored Chardonnay with mineral backbone.

### FOOD PAIRING

A top pairing for Pugliese crudo and Puglia's Japanese inspired cuisine.



### VINEYARD & PRODUCTION INFO

Production area/appellation:	IGT Salento
Soil composition:	Calcareous and Clay
Training method:	Cordon Spur-pruned
Elevation:	130 feet
Exposure:	Various
Harvest time:	August
First vintage of this wine:	1993
Bottles produced of this wine:	330,000
Average Wine Age:	6-20 years

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Fermentation temperature:	60 °F
Malolactic fermentation:	No
Fining agent:	Animal based
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	4-10 months
Length of bottle aging:	2 months
Prefermentation technique:	Cold soak
Time on its skins:	two hours

### ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.4
Residual sugar:	2.1 g/L
Acidity:	6.1 g/L
Dry extract:	22.8 g/L

### PRODUCER PROFILE

Estate owned by: Cantele Family  
Winemaker: Gianni Cantele  
Total acreage under vine: 124  
Estate founded: 1979  
Winery production: 330,000 Bottles  
Region: Puglia  
Country: Italy