NEGROAMARO Rosato Salento IGT

DESCRIPTION
Today, the Cantele family owns 124 acres planted to vine and the family’s current winemaker Gianni Cantele and agronomist Cataldo Ferrari manage an additional 370 acres owned by other growers. Gianni’s brother, Paolo, is the winery’s brand manager and several other family members are involved in the head office and domestic sales - the business truly remains a “family affair.”

This rosato is a modern interpretation of the native Negroamaro varietal that is a staple of winemaking in Puglia.

TASTING NOTES
The color is clear rose. The bouquet notes of rose and red geranium mingle with fruit notes of strawberry and cherry. The flavor is pleasant with vibrant freshness and persistent flavor.

FOOD PAIRING
Suitable for cheese soufflé, soups, vegetable dishes and fish.

VINEYARD & PRODUCTION INFO
Vineyard Location: Guagnano
Orientation: North-south
Elevation: 200 ft
Trellising: Spur pruned cordon
Vines Planted: 1972-1982
Vines/Acre: 2,025
Yield/Acre: 37 ql.
Soil: Calcareous, siliceous and clay
Varietal composition: 100% Negroamaro

WINEMAKING & AGING
Maceration on the skins for 12-18 hours, free-run must is fermented in stainless steel at a controlled temperature of 58° F.

ANALYTICAL DATA
Alcohol Content: 13%
Serving Temperature: 52° F
Production: 100,000 bottles