


2023 Primitivo Puglia IGP

Cantele, Puglia, Italy

Product details

Vintage:	2023	Drinking:	Now 2027
Producer:	Cantele	Alcohol:	14.00%
Region:	Puglia	Variety:	
Country:	Italy		

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Tasting notes

The minerality of the nose creates a delicate combination of morello and sour cherry and prune. Floral and spicy notes follow in a superbly persistent finish.

The palate shows gentle tannins, impressive acidity combined with the classic delicacy and alcoholic content of Primitivo. This is an elegant expression of this classic Puglian varietal.

About the producer

Cantele wines distinguish themselves among Puglian producers for their elegance and freshness. Drawn to the beauty of Puglia, Giovanni Battista Cantele and his wife Teresa Manara relocated to Salento in the late 1950s to found their winery. Today, the entire family is deeply involved in managing the 50 hectares they privately own and the additional 150 hectares they procure, overseeing every step of the production process with care. While the winery is dedicated to native grape varieties such as Primitivo, Negroamaro, and Verdeca, it also crafts expressive wines from international varieties. Despite Salento's southern location, its flat terrain and proximity to both the Adriatic and Ionian seas provide steady cooling breezes that moderate the climate. Negroamaro thrives in the region's clay-rich soils, while Primitivo excels in the shallow limestone terroir of Sava. Cantele is especially proud to work with old Albarello-trained vines—now rare due to the EU vine-pulling schemes of the 1980s—preserving a piece of Salento's viticultural heritage.

