

CANTELE





These wines are a piece of history, beginning in the early 20th century against the backdrop of a sepia-toned Italy. It's the story of Giovanni Battista Cantele, who left Pramaggiore, near Venice, to follow the woman who would become his wife, Teresa Manara.

Giovanni Battista began working in Puglia's wine trade, sourcing wines to sell in the north.

The region's vineyards and winemaking traditions fascinated him, but it was Teresa who truly fell in love with the land. Traveling with her husband, she was captivated by its warmth, its slower pace of life, and the deep bond between people and nature.

At a time when most Italians were moving north for work, they made the opposite choice.

Drawn by the authenticity of the south, they settled in Lecce, a city where history seemed frozen in time. It was there that their family's story took root, setting the stage for the winery that would one day bear their name.



A REVERSE MIGRATION

—● 1950

Giovanni Battista Cantele and his wife, Teresa Manara, left Imola to settle permanently in Salento. They pursued their dream of cultivating a passion in the deep South, a land rich in wine and hope.



A WINERY IS BORN

—● 1979

Augusto and Domenico combined their experience and vision with the deep knowledge of the land inherited from Giovanni Battista and Teresa. Together, they founded the Cantele winery, beginning a family story that continues to be told in every bottle.



THE THIRD GENERATION

—● 2001

A new winery was inaugurated, integrating modern structures and cutting-edge technology with an architectural style inspired by the Mediterranean masserie of Salento. Today, it also hosts the iSensi sensory lab, a space for multisensory experiences that blend art, culture, and gastronomic research.



THE NEW WINERY

—● 2003

The third generation takes the helm: Augusto's children, Gianni and Paolo, and Domenico's children, Umberto and Luisa, carry forward and strengthen the visionary approach of their fathers and grandparents, bringing new inspiration to the family tradition.





SUSTAINABLE EVOLUTION

We were not born as viticulturists; we became them by learning from the custodians of the Salento vineyards. With them, we share a path of sustainability, combining tradition, technology, and respect for the environment. Together with agronomist Cataldo Ferrari, we are leading a challenging project, tackling climate change through precision viticulture: remote sensors monitor temperature, humidity, and plant health; satellite maps and intelligent machinery help reduce waste and CO2 emissions.

Artificial intelligence supports DSS (Decision Support Systems) for effective and ethical protection strategies, eliminating synthetic insecticides while promoting bioprotection and sexual confusion techniques. In the winery, non-Saccharomyces yeasts reduce sulfites, while optimized fermentation temperatures help conserve energy. We use selected inoculants to preserve varietal characteristics and enhance wine quality.

Production processes are monitored through IoT technology, improving the efficiency of machines and equipment powered by renewable energy. Our facilities feature 240 kW of photovoltaic panels installed on the winery roofs. Every step, from vineyard to cellar, follows a conscious approach aimed at creating expressive wines that respect the land.

We believe in the synergy between business and research, offering our vineyards and winery as a platform for the development of new knowledge and technology. We collaborate with the University of Milan, the University of Salento, the CNR, and CMCC to tackle future challenges and continue innovating without losing our connection to the land.

THE VINEYARDS

CANTELE



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-trained espalier.

HARVEST DATE

Mid-August.

VINIFICATION

The grapes are destemmed, cooled, and softly pressed. The resulting must is kept at 10°C to allow natural clarification. Alcoholic fermentation takes place in stainless steel tanks at 15-16°C.

AGING POTENTIAL

A wine that retains its freshness and sapidity for about two years.

SERVING TEMPERATURE

11° C.



VERDECA

IGP PUGLIA • VERDECA

TRAINING SYSTEM

Bush vines and spur-pruned cordon espalier.

HARVEST DATE

From mid-September.

VINIFICATION

The grapes are destemmed but not crushed, then cooled to around 8°C. They undergo cryomaceration in the press for several hours to enhance the extraction of primary aromas.

The soft-pressed must undergoes cold settling for natural clarification. Alcoholic fermentation takes place in stainless steel tanks with a controlled temperature inversion aimed at enhancing thiol-based aromas.

AGING POTENTIAL

Best enjoyed young, but its good acidity allows it to maintain freshness for up to two years.

SERVING TEMPERATURE

11° C.



NEGROAMARO ROSATO

IGP PUGLIA • NEGROAMARO

TRAINING SYSTEM

Spur-pruned cordon espalier.

HARVEST DATE

Early September.

VINIFICATION

After destemming and cooling, the grapes undergo a short maceration in the press to extract the ideal color. The free-run must ferments in stainless steel at 14-15°C with a controlled thermal inversion aimed at enhancing thiol-based aromas.

AGING

In stainless steel tanks until bottling.

AGING POTENTIAL

Best consumed fresh, but can be stored for 1-2 years.

SERVING TEMPERATURE

11° C.



NEGROAMARO

IGP PUGLIA • NEGROAMARO

TRAINING SYSTEM

Spur-pruned cordon espalier.

HARVEST DATE

Mid-September.

VINIFICATION

After destemming and crushing, the must remains in maceration with the skins for about 5-7 days. Fermentation temperature is kept between 22-24°C.

AGING

In stainless steel tanks until bottling.

AGING POTENTIAL

Ready to drink, with delicate aromatic evolution over the next 2-3 years, followed by a softening of tannins.

SERVING TEMPERATURE

16°C.



PRIMITIVO

IGP PUGLIA • PRIMITIVO

TRAINING SYSTEM

Spur-pruned cordon espalier.

HARVEST DATE

Late August and early September.

VINIFICATION

After destemming and crushing, the must macerates with the skins for 5-7 days. Fermentation temperature is kept between 22-24°C.

AGING

Mainly in stainless steel, with a small portion aged in American oak barriques.

AGING POTENTIAL

Best consumed young, but can evolve over 3-4 years.

SERVING TEMPERATURE

18° C.



SUSUMANIELLO

IGP PUGLIA • SUSUMANIELLO

TRAINING SYSTEM

Spur-pruned cordon espalier.

HARVEST DATE

Mid-September.

VINIFICATION

After destemming and crushing, the must macerates with the skins for at least six days. Fermentation temperature is kept between 22-24°C.

AGING

In stainless steel tanks until bottling.

AGING POTENTIAL

Ready to drink, with delicate aromatic evolution over the next 2-3 years, followed by a softening of tannins.

SERVING TEMPERATURE

16° C.



SALICE SALENTINO RISERVA

DOP SALICE SALENTINO

TRAINING SYSTEM

Spur-pruned cordon espalier.

HARVEST DATE

Second half of September.

VINIFICATION

After gentle destemming, the grapes are cooled to 8-10°C. This allows maceration in stainless steel tanks for about 24 hours, extracting varietal aromas while limiting tannin extraction.

Racking occurs when the must has reached optimal color and characteristics. Fermentation temperature: 16-18°C.

AGING

After fermentation, the wine matures sur lies for about three months at 10°C.

AGING POTENTIAL

Best consumed fresh, but can be stored for 2-3 years.

SERVING TEMPERATURE

18° C.



ROHESIA

IGP SALENTO • 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.



VSQ PAS DOSÉ • NEGROAMARO

TRAINING SYSTEM

Guyot-trained espalier.

HARVEST DATE

Second half of August.

VINIFICATION

After soft pressing, the must is cooled to 10°C for natural clarification. Fermentation occurs partly in stainless steel and partly in barriques.

AGING

After fermentation, the wine matures sur lies in barriques - a mix of new, second-use, and third - use French oak - and in stainless steel tanks.

AGING POTENTIAL

An essential vertical tasting collection should include at least three vintages, as this wine evolves beautifully in the bottle.

SERVING TEMPERATURE

14° 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 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 every 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.



TERESAMANARA

DOP SALICE SALENTINO RISERVA • NEGROAMARO

TRAINING SYSTEM

Spur-pruned cordon espalier.

HARVEST DATE

Mid-September.

VINIFICATION

After crushing, the must macerates with the skins for at least eight days. Fermentation takes place in stainless steel at 22-26°C, with daily délestage.

AGING

After malolactic fermentation, the wine matures in a classic mix of new, second-use, and third-use French oak barriques.

AGING POTENTIAL

Negroamaro in purity offers surprising evolution in the bottle for no less than 10 years.

SERVING TEMPERATURE

18° C.



TERESAMANARA

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 6 years.

SERVING TEMPERATURE

18° C.



AMATIVO

IGP SALENTO • PRIMITIVO/NEGROAMARO

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 crushed, 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.





Augusto Cantele did not seek fireworks, parades, or grand gestures.
Great individuals face history, not fleeting meteors.
With sharp wit and precision, he pursued bold dreams-dreams
only possible for those who love deeply.
The great ones dream big.
And great beavers are not peacocks.
They do not display their dreams.
They understand that a dream shared is a dream more likely to become reality.

pino de luca

Synaesthesia laboratory

CANTELE

Located in the heart of Salento's wine region, in Guagnano, near Lecce, the Cantele family winery is a place where tradition meets innovation. Nestled in a landscape of vineyards, it also houses the iSensi sensory lab.

iSensi

GESTURES, IMPRESSIONS, EXPERIENCES, VISIONS, HARMONIES





A space for emotions and creativity, a “room of ideas” where art takes many forms. Upon entering, guests are guided through an artistic and gastronomic journey.

iSensi

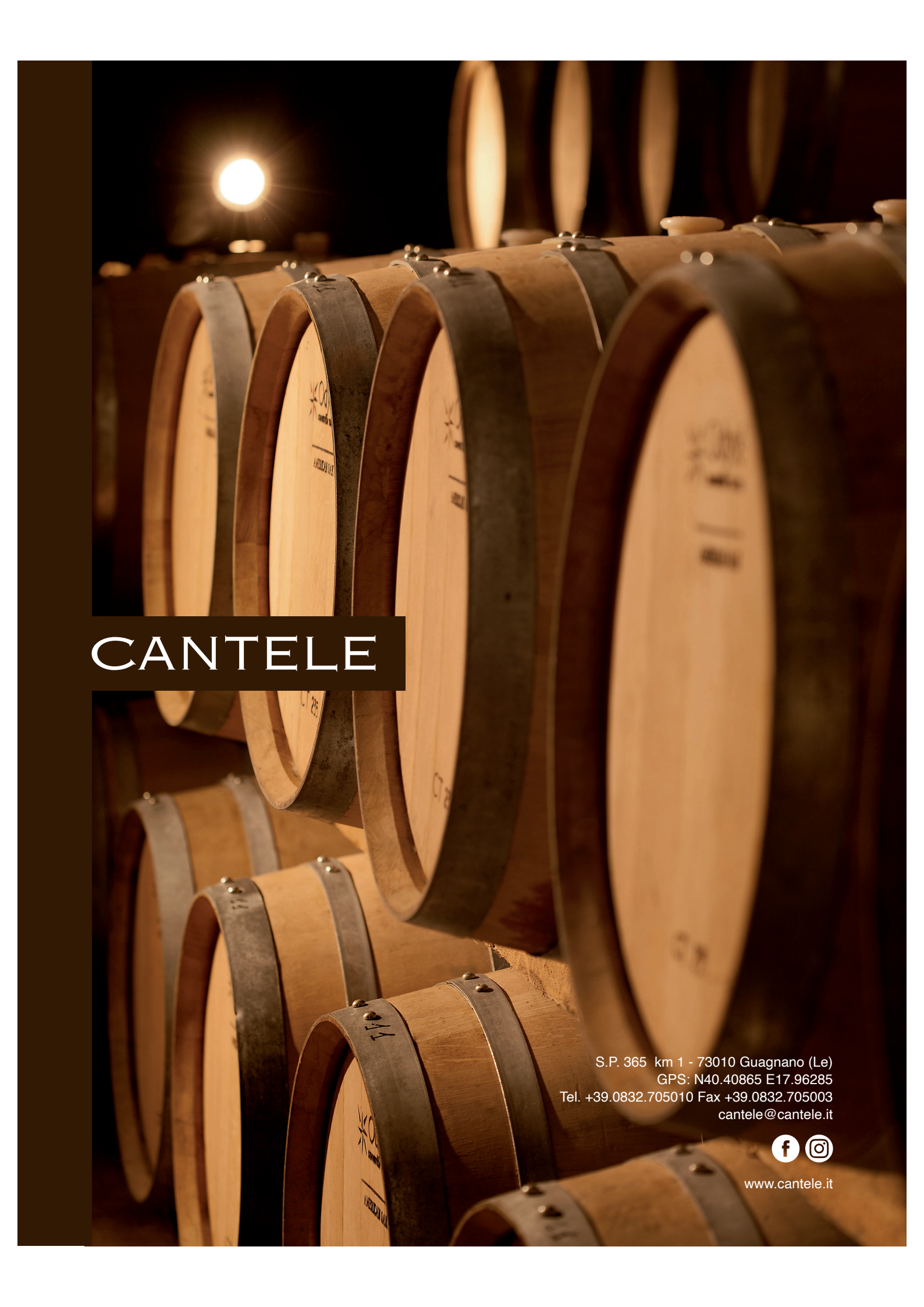
GESTURES, IMPRESSIONS, EXPERIENCES, VISIONS, HARMONIES

The iSensi lab hosts diverse activities: cooking classes using seasonal, locally sourced ingredients; corporate and individual experiences blending conviviality with stylistic research. Outdoor areas open onto vineyards, offering breathtaking views of this corner of the South.

Beyond traditional winery visits, iSensi redefines wine culture, hosting art exhibitions, literary events, guided tastings, live music, and cultural gatherings that celebrate the essence of Salento.

Our wines and vineyard techniques are the common thread of this sensory journey, offering visitors an unforgettable experience woven with family history and deep roots in this land.

For information and reservations: www.cantele.it/isensi/



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