

CONTRADE CHARDONNAY PUGLIA IGT



WINE STORY

The name Contrade (Latin for parcel of land) refers to vineyards bordered by olive trees, stone walls or other natural features that become identifiable by their name. The Falvo family, of Masseria Li Veli work with their partner growers for the Contrade project. The white wine is 100% Chardonnay grown in sandy and limestone soils an excellent place to best express its bouquet, fresh with crisp acidity and easy to drink.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Cellino San Marco
ELEVATION:	
SOILS:	Clay with calcareous substrates and limestone rock
TRAINING SYSTEM:	Low espalier
FARMING PRACTICES:	
AGE OF VINES:	
YIELD:	
GRAPES:	Chardonnay
TYPE OF YEAST:	Cultured
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	
FILTRATION:	
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	
BOTTLE AGING TIME:	
PRODUCTION:	
VEGAN:	No

PRODUCER PROFILE

Winery Owner(s):

The Falvo family

Winemaker:

Riccardo Cotarella

Winery Founded:

2015

Region:

Puglia

TECHNICAL DATA

ALCOHOL:	12.50%	TOTAL ACIDITY:	
RESIDUAL SUGAR:		EXTRACT:	