

## CONTRADE NEGROAMARO SALENTO IGT



### PRODUCER PROFILE

Winery Owner(s):

The Falvo family

Winemaker:

Riccardo Cotarella

Winery Founded:

2015

Region:

Puglia

### 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 (Masseria Li Veli) work with neighboring farmers for the Contrade project to create a easy-to drink wines. The Negroamaro is fermented and aged in stainless steel creating a wine that is fresh and fruity.

### 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:	100% Negroamaro
TYPE OF YEAST:	Cultured
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	
FILTRATION:	
AGING CONTAINER:	
AGING TIME:	3 months
BOTTLE AGING TIME:	
PRODUCTION:	
VEGAN:	No

### TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	
RESIDUAL SUGAR:		EXTRACT:	