

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 Contrade label design is a restyled graphic of the rose window of one of the most popular baroque churches of Lecce, Basilica di Santa Croce.



VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Puglia
ELEVATION:	20 m.a.s.l.
SOILS:	Sandy with calcarous rocks
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Conventional
AGE OF VINES:	20-25 years
YIELD:	9,000 kg per hectare
GRAPES:	Negroamaro 100%
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Filtered
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	3 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	50,000 bottles
VEGAN:	No

PRODUCER PROFILE

Winery Owner(s):
The Falvo family
Winemaker:
Riccardo Cotarella
Winery Founded:
2015
Region:
Puglia

TECHNICAL DATA

ALCOHOL:	12%	TOTAL ACIDITY:	5.3 g/l
RESIDUAL SUGAR:	3 g/l	EXTRACT:	