



**PRODUCER PROFILE**

Winery Owner(s):  
The Falvo family  
Winemaker:  
Riccardo Cotarella  
Winery Founded:  
1999  
Region:  
Puglia

**WINE STORY**

Li Veli features little-known native grape varieties of Puglia in its Askos line. With just 125 acres (50 ha) in all of Italy, Susumaniello certainly fits in that category. Li Veli's varietal Susumaniellos are a rare opportunity to taste this ancient grape variety that is just starting to garner attention.

**VINEYARDS & VINIFICATION**

<b>VINEYARD LOCATION:</b>	Commune of Cellino San Marco (province of Brindisi)
<b>ELEVATION:</b>	70 meters
<b>SOILS:</b>	Clay with limestone rock
<b>TRAINING SYSTEM:</b>	Alberello (bush-trained vines) in Settonce configuration
<b>FARMING PRACTICES:</b>	Integrated agriculture system
<b>AGE OF VINES:</b>	18 years (planted 2000)
<b>YIELD:</b>	7,000 kg per hectare
<b>GRAPES:</b>	Susumaniello
<b>TYPE OF YEAST:</b>	Cultured
<b>POST-FERMENTATION PROCEDURES:</b>	
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes, in barriques
<b>FILTRATION:</b>	
<b>AGING CONTAINER:</b>	225-liter barriques and 5,000-liter vats, all French oak
<b>AGING TIME:</b>	9 months
<b>BOTTLE AGING TIME:</b>	3 months
<b>PRODUCTION:</b>	40,000 bottles per year
<b>VEGAN:</b>	

**TECHNICAL DATA**

<b>ALCOHOL:</b>	14.5%	<b>TOTAL ACIDITY:</b>	
<b>RESIDUAL SUGAR:</b>		<b>EXTRACT:</b>	