



PRODUCER PROFILE

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

WINE STORY

Masseria Li Veli (or MLV) is Li Veli's most prestigious wine. It is based on Primitivo and Negroamaro but takes a modern turn by adding a healthy proportion of Cabernet Sauvignon. The result is a particularly powerful and long-lived wine.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Cellino San Marco (province of Brindisi)
ELEVATION:	70 meters
SOILS:	Clay with limestone rock
TRAINING SYSTEM:	Alberello (bush-trained vines) in Settonce configuration
FARMING PRACTICES:	Integrated agriculture system
AGE OF VINES:	18 years (planted 2000)
YIELD:	5,000 kg per hectare
GRAPES:	40% Primitivo, 30% Negroamaro, 30% Cabernet Sauvignon
TYPE OF YEAST:	Cultured
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	
FILTRATION:	
AGING CONTAINER:	225-liter French oak barriques
AGING TIME:	12 months
BOTTLE AGING TIME:	6 months
PRODUCTION:	5,000 bottles per year
VEGAN:	

TECHNICAL DATA

ALCOHOL:	15.5%	TOTAL ACIDITY:	
RESIDUAL SUGAR:		EXTRACT:	