



PRODUCER PROFILE

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

WINE STORY

Passamante is Li Veli's entry Salice Salentino, the Negroamaro-based wine that defines the Salento Peninsula. Though no oak aging is required for non-riserva Salice Salentino wines, Li Veli gives Passamante 6 months in barriques to round out the wine and introduce additional complexity. Passamante is the name of the wooded area next to the vineyard.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Cellino San Marco (province of Brindisi)
ELEVATION:	70 meters
SOILS:	Clay with limestone rock
TRAINING SYSTEM:	Low espalier
FARMING PRACTICES:	Integrated agriculture system
AGE OF VINES:	8 years (planted 2010)
YIELD:	7,000 kg per hectare
GRAPES:	Negroamaro
TYPE OF YEAST:	Cultured
POST-FERMENTATION PROCEDURES:	7 days of maceration
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in stainless-steel tanks
FILTRATION:	
AGING CONTAINER:	225-liter barriques
AGING TIME:	6 months
BOTTLE AGING TIME:	3 months
PRODUCTION:	60,000 bottles per year
VEGAN:	

TECHNICAL DATA

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