

LI VELI "PEZZO MORGANA" SALICE SALENTINO RISERVA DOC



PRODUCER PROFILE

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

WINE STORY

Li Veli Pezzo Morgana is a single-vineyard Negroamaro from the Salice Salentino denomination. The vineyard is planted using the ancient Settonce system based on hexagonal distribution rather than rows. This wine is a riserva, which requires at least 2 years of aging, including 6 months or more in wood.

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:	Negroamaro
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:	8,000 bottles per year
VEGAN:	

TECHNICAL DATA

ALCOHOL:	15.50%	TOTAL ACIDITY:	
RESIDUAL SUGAR:		EXTRACT:	