



WINE STORY

Fiano is a grape variety typically associated with Campania on the other side of the Apennines from Puglia, but Puglia's plantings of Fiano have been increasing, and the variety seems well suited to this region. Li Veli makes this Fiano as one of its two white-wine offerings.

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:	Fiano
TYPE OF YEAST:	Cultured
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	3 months
BOTTLE AGING TIME:	
PRODUCTION:	
VEGAN:	

PRODUCER PROFILE

Winery Owner(s):

The Falvo family

Winemaker:

Riccardo Cotarella

Winery Founded:

1999

Region:

Puglia

TECHNICAL DATA

ALCOHOL:	13%	TOTAL ACIDITY:	
RESIDUAL SUGAR:		EXTRACT:	