



WINE STORY

Li Veli features native grape varieties of Puglia in its Askos line. Primitivo is now well known, but it remains in the shadow of Negroamaro and several other Italian grape varieties, so Li Veli includes it in this project.

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:	Primitivo
TYPE OF YEAST:	Cultured
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in barriques
FILTRATION:	
AGING CONTAINER:	225-liter barriques and 5,000-liter vats, all French oak
AGING TIME:	9 months
BOTTLE AGING TIME:	3 months
PRODUCTION:	
VEGAN:	

PRODUCER PROFILE

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

TECHNICAL DATA

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