



**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**

<b>VINEYARD LOCATION:</b>	Commune of Cellino San Marco (province of Brindisi)
<b>ELEVATION:</b>	70 meters
<b>SOILS:</b>	Clay with limestone rock
<b>TRAINING SYSTEM:</b>	Alberello (bush-trained vines) in Settonce configuration
<b>FARMING PRACTICES:</b>	Integrated agriculture system
<b>AGE OF VINES:</b>	18 years (planted 2000)
<b>YIELD:</b>	5,000 kg per hectare
<b>GRAPES:</b>	Primitivo
<b>TYPE OF YEAST:</b>	Cultured
<b>POST-FERMENTATION PROCEDURES:</b>	
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes, in barriques
<b>FILTRATION:</b>	
<b>AGING CONTAINER:</b>	225-liter barriques and 5,000-liter vats, all French oak
<b>AGING TIME:</b>	9 months
<b>BOTTLE AGING TIME:</b>	3 months
<b>PRODUCTION:</b>	
<b>VEGAN:</b>	

**PRODUCER PROFILE**

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

**TECHNICAL DATA**

<b>ALCOHOL:</b>	15.5%	<b>TOTAL ACIDITY:</b>	
<b>RESIDUAL SUGAR:</b>		<b>EXTRACT:</b>	