



PRODUCER PROFILE

Winery Owner(s):

The Falvo family

Winemaker:

Riccardo Cotarella

Winery Founded:

1999

Region:

Puglia

WINE STORY

Masseria Li Veli's MLV is their top label wine and is dedicated to the noble founder of the original Masseria - the Marchese Antonio De Viti De Marco (1858-1943). With the 2020 vintage, the wine combines two high-end Salento Primitivo vineyards from on the estate into one wine, creating our ideal expression of Salento Primitivo. Fruit from the Montecoco vineyard, just south of the winery and Primitivo and Cabernet from the Veli vineyard - the oldest of the estate. The wine is fermented in 50L oak cask, with malolactic carried out in barrique.

VINEYARDS & VINIFICATION

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|--------------------------|--|
| 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: | 85% Primitivo, 15% Cabernet Sauvignon |
| TYPE OF YEAST: | Cultured |
| FERMENTATION: | |
| SECOND FERMENTATION: | N/A |
| MALOLACTIC FERMENTATION: | |
| FILTRATION: | |
| AGING CONTAINER: | 225-liter French oak barriques |
| AGING TIME: | 12 months |
| BOTTLE AGING TIME: | 6 months |
| PRODUCTION: | 5,000 bottles per year |
| VEGAN: | |

TECHNICAL DATA

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