



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

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
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:	5,000 bottles per year
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:	