



PRODUCER PROFILE

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

WINE STORY

While Masseria Li Veli focuses much of its attention on Negroamaro, Orion is dedicated to the other important grape variety of the Salento Peninsula: Primitivo. The Italian alter ego of Croatia's Tribidrag and California's Zinfandel, Primitivo has been grown in Puglia for centuries and is gaining newfound recognition in Italy. The wine's name, Orion, is not related to the constellation, but rather to an ancient wall. Orion means limit or boundary in Greek, and a wall that once served as the boundary of Salento when this was a Greek colony is today a country road that runs alongside Li Veli's Primitivo vineyard.

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: | Low espalier |
| FARMING PRACTICES: | Integrated agriculture system |
| AGE OF VINES: | 8 years (planted 2010) |
| YIELD: | 7,000 kg per hectare |
| GRAPES: | Primitivo |
| TYPE OF YEAST: | Cultured |
| POST-FERMENTATION PROCEDURES: | 7 days of maceration |
| SECOND FERMENTATION: | N/A |
| MALOLACTIC FERMENTATION: | Yes, in stainless-steel tanks |
| FILTRATION: | |
| AGING CONTAINER: | 225-liter barriques |
| AGING TIME: | 6 months |
| BOTTLE AGING TIME: | 3 months |
| PRODUCTION: | 60,000 bottles per year |
| VEGAN: | |

TECHNICAL DATA

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| ALCOHOL: | 14% | TOTAL ACIDITY: | |
| RESIDUAL SUGAR: | | EXTRACT: | |