

MASSERIA LIVELI "PRIMONERO" NEGROAMARO SALENTO IGT

WINE STORY

Salento peninsula has always been a great wine producing area of Italy and a land of crossing cultures. Primonero was born from the heart of this land with its most representative grape: Negroamaro, whose name emphasizes the dark colour of its fruit: niger from the Latin "black" and amauros from the Greek "dark". In memory of Greeks and Romans, the two main cultures dominating and crossing each other in this region.



VINEYARDS & VINIFICATION

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:	Negroamaro
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:	
VEGAN:	

PRODUCER PROFILE

Winery Owner(s):

The Falvo family

Winemaker:

Riccardo Cotarella

Winery Founded:

1999

Region:

Puglia

TECHNICAL DATA

ALCOHOL:	13.5%	TOTAL ACIDITY:	
RESIDUAL SUGAR:		EXTRACT:	