

WINE STORY

Negroamaro rosé is a classic of the Apulian wine-making tradition: this variety has the uniqueness of giving the wine not only an exceptional colour but also fresh, fruity notes and a certain mineral fragrance that enhances the complexity of the wine. This new wine from Li Veli is named "Sybar" which is the ancient name of the city of Lecce, dating back to the 13th century BC.



VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Cellino San Marco
ELEVATION:	58 m.a.s.l.
SOILS:	Mainly clay
TRAINING SYSTEM:	Spurred cordon
FARMING PRACTICES:	Sustainable
AGE OF VINES:	10-20 years old
YIELD:	8,000 kg
GRAPES:	Negroamaro 100%
TYPE OF YEAST:	Selected
FERMENTATION:	Skin contact for five hours
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes
AGING CONTAINER:	Stainless-Steel tanks
AGING TIME:	3 months
BOTTLE AGING TIME:	3 months
PRODUCTION:	20,000 bottles
VEGAN:	No

PRODUCER PROFILE

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

TECHNICAL DATA

ALCOHOL:	12.5%	TOTAL ACIDITY:	6
RESIDUAL SUGAR:	.75	EXTRACT:	24 g/l