

MASSERIA LI VELI "SYBAR" PRIMITIVO ROSÉ SALENTO IGT



WINE STORY

With the second release of Masseria Li Veli Sybar Rosé, 2025 vintage, the winery decided to go with Primitivo, rather than Negroamaro. Though not indigenous to Puglia, Primitivo arrived there from Croatia in the 18th century. With some of the same DNA as California Zinfandel, it makes a bright Rosé wine with floral aromas and hints of raspberry. The name "Sybar" 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:	Primitivo 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