

# MASSERIA LI VELI "TORREROSE" PRIMITIVO ROSATO SALENTO IGT



## PRODUCER PROFILE

Winery Owner(s):

The Falvo family

Winemaker:

Riccardo Cotarella

Winery Founded:

1999

Region:

Puglia

## WINE STORY

Masseria Li Velì Torrerosè Primitivo Rosato is the second wine in the Torrerosè line. This wine is made from Primitivo grapes, a grape that got a boost in recognition when it was found to be a forerunner to Zinfandel. Primitivo is widely planted throughout Puglia and is well-suited to making a Rosè wine.

## VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Cellino San Marco
ELEVATION:	
SOILS:	clay
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	20 year old
YIELD:	
GRAPES:	Primitivo
TYPE OF YEAST:	selected yeast
FERMENTATION:	Maceration for 5 hours
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes
AGING CONTAINER:	Stainless steel
AGING TIME:	2 months
BOTTLE AGING TIME:	1 monyh
PRODUCTION:	
VEGAN:	No

## TECHNICAL DATA

ALCOHOL:	12%	TOTAL ACIDITY:	6.08 g/l
RESIDUAL SUGAR:	2.69 g/l	EXTRACT:	