

LIRANU*Dop Leverano Negroamaro Riserva*

Liranu is the dialectal name of Leverano, town where 5 centuries ago the Zecca family settled and where the winery was built. Liranu is produced from Negroamaro grapes, the most important variety in Salento that creates a deep colored wine with a strong but soft taste.

Grape varieties: Negroamaro.

Vineyard: Traglia, 3 ha – Leverano (LE).

Soil type: calcareous, with iron oxides.

Growing system: Guyot.

Density: 5.000/5.700 plants per ha.

Production process: manual harvesting and further selection of the grapes on a sorting table. Stems removal and soft pressing. Maceration for 8-10 days at 25°C. Fermentation in stainless steel tanks at controlled temperature. Maturation in 30 hl oak barrels and refinement in cement tanks.