



VINI DEL TERRITORIO

LIRANU

DOP LEVERANO NEGROAMARO RISERVA

GRAPE VARIETALS: Negroamaro

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

SOIL TYPE: medium texture soil, some parts with red soil for the presence of iron oxides.

GROWING SYSTEM: Guyot.

DENSITY: 5.000/5.700 plants per ha.

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.

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.