MASSERIA LI VELI · ITALY

Primonero Negroamaro, 2023

Salento IGT, Puglia

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Negroamaro	13%	2023 · 750 ml

STILL, FULL-BODIED

LABEL

Tasting notes

The nose is plum, raspberry, cookie spice, earth, leather. On the palate plum, raspberry pie, guava, almond, limestone.

About the wine

The grapes are picked and sorted by hand at Masseria Li Veli in Salento, then destemmed and fermented in steel tanks at 22–28°C. After malolactic fermentation the wine spends a few months in barriques. Negroamaro's name is often traced to the Latin 'niger' and Greek 'mavro', both meaning black, after its very dark skins.

Winemaking

MATURATION	6 months in French oak barriques, then 3 months in bottle

Cellar and service

SERVE AT	12–14 °C
AGEING POTENTIAL	15 years
FOOD PAIRING	Large arragy of dishes including spicy ones. Hard cheases, meatt, pizza

Say it: Masseria Li Veli: mahs-seh-REE-ah lee VEH-lee; Negroamaro: neh-gro-ah-MAH-ro

MASSERIA LI VELI · ITALY

Orion Primitivo, 2023

Salento IGT, Puglia

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Primitivo	14%	2023 · 750 ml

STILL, FULL-BODIED

Tasting notes

Dark ruby, almost purple. Nose of dried plums, blackberry, and a hint of cedar. Palate follows the nose, with added dried herbs. Medium-long finish.

About the wine

This Primitivo comes from 10- to 20-year-old vines on limestone-clay soils in Salento, harvested at the end of August. It ferments in steel tanks at 22–28°C and then rests for a few months in barriques. Primitivo is genetically the same grape as California's Zinfandel; both descend from Croatia's Crljenak Kaštelanski.

Awards

Wine Enthusiast (Danielle Callegari) 2024 — 91 points, Best Buy (2023)

Winemaking

MATURATION	6 months in French oak barriques, then 3 months in bottle

Cellar and service

SERVE AT	12–14 °C
AGEING POTENTIAL	5 - 6 years
FOOD PAIRING	full-flavoured or spicy dishes

Say it: Masseria Li Veli: mahs-seh-REE-ah lee VEH-lee; Primitivo: pree-mee-TEE-vo

MASSERIA LI VELI · ITALY

ASKOS Susumaniello Salento, 2024

Salento IGT, Brindisi, Salento - Puglia

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Susumaniello	13%	2024 · 750 ml

STILL

Tasting notes

Appearance: Deep ruby red. Nose: Raspberry, sour cherry and blackcurrant, followed by liquorice, cocoa and a hint of eucalyptus. Palate: Dry and full-bodied, with generous berry fruit and a rounded texture. Soft, integrated tannins are balanced by fresh acidity. Finish: Long and fresh, with lingering fruit and spice.

About the wine

Grapes from vines over 20 years old, partly bush-trained, on clay-sand soils with limestone are hand-picked at the end of September. They ferment in French oak vats at 22–28°C, then mature for about nine months in barriques and larger French oak barrels. Susumaniello had almost vanished from Puglia before projects like Askos revived it.

Winemaking

MATURATION	Matured in French oak

Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	Up to 10 years
FOOD PAIRING	· Grilled beef, lamb, beef stew. · Avoid: Raw seafood, very spicy or sweet dishes.

Say it: Masseria Li Veli: mahs-seh-REE-ah lee VEH-lee; Salento: sah-LEN-to; Susumaniello: soo-soo-mah-NYEL-lo

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MASSERIA LI VELI · ITALY

ASKOS Malvasia Nera Salento, 2023

Salento IGT, Brindisi, Salento - Puglia

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Malvasia Nera	14.5%	2023 · 750 ml

STILL

Tasting notes

Appearance: Ruby red. Nose: Dried violet, currant and plum, layered with candied orange peel, spice and cocoa. Palate: Rounded and supple, with red-fruit flavours and soft, velvety tannins. A warm, balanced palate. Finish: Long, with dark chocolate and a gently bitter herbal note.

About the wine

Malvasia Nera from vines over 20 years old, on clay-sand soils, is picked in mid-September and fermented on its skins in French oak vats at 22–28°C, then matured for several months in French oak barrels and barriques. The ASKOS range, named after an ancient Greek wine vessel, revives Puglia's native grapes.

Winemaking

MATURATION	Matured in French oak

Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	Up to 10 years
FOOD PAIRING	· Grilled lamb, roast pork, meat pasta. · Avoid: Raw seafood, very spicy or sweet dishes.

Say it: Masseria Li Veli: mahs-seh-REE-ah lee VEH-lee; Salento: sah-LEN-to; Malvasia Nera: mahl-vah-ZEE-ah NEH-rah

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MASSERIA LI VELI · ITALY

Torremossa Fiano, 2024

Salento IGT, Puglia, Puglia

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Fiano	12.5%	2024 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Ripe fruit: nectarine and peach, grape and flowers. Medium acidity and textured minerality. Fresh and refreshing with meaningful body.

About the wine

The grapes come from vines over 20 years old on sandy limestone soils in Salento and are picked in early September. Fermentation takes place in stainless steel below 16°C, followed by about six months in steel to keep the fruit pure. Salento lies between the Adriatic and Ionian seas, whose breezes temper the summer heat.

Winemaking

MATURATION	Stainless steel

Cellar and service

SERVE AT	6–8 °C
FOOD PAIRING	perfect with appetizers and finger food.

Say it: Masseria Li Veli: mahs-seh-REE-ah lee VEH-lee; Fiano: fee-AH-no

MASSERIA LI VELI · ITALY

Askos Verdeca, 2024

Salento IGT, Puglia

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Verdeca	13%	2024 · 750 ml

STILL

Tasting notes

Peach, citrus, lemon, lime, a very unexpected cream. Well structured, rich, bodied.

About the wine

The grapes come from vines over 20 years old on sandy, calcareous soils and are picked in early September. After soft pressing they ferment in temperature-controlled stainless steel and rest a few months in tank. The Askos range, named after a small 1st-century BC Greek clay wine jug, revives near-forgotten Apulian grapes.

Winemaking

MATURATION	Fermentationi in stainless steel tanks at a controlled temperature between 11° C and 15° C

Cellar and service

SERVE AT	10–12 °C
FOOD PAIRING	seafood

Say it: Masseria Li Veli: mahs-seh-REE-ah lee VEH-lee; Verdeca: ver-DEH-kah

MASSERIA LI VELI · ITALY

"Contrade" - Negroamaro Puglia, 2025

Puglia IGT, Brindisi, Salento - Puglia

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Negroamaro	13%	2025 · 750 ml

STILL

Tasting notes

Appearance: Purple-red. Nose: Cherry and liquorice, accompanied by delicate floral notes. Palate: Rounded and velvety, with clear fruit flavours and a balanced, fresh feel.

About the wine

Negroamaro from a small group of local Salento growers is fermented in stainless steel at 22–28°C with no oak, keeping it fresh and fruity. A contrada is a long-named local parcel of land; Masseria Li Veli's own vineyards lie in Contrada Veli, recorded since at least the 17th century.

Winemaking

MATURATION	Matured in stainless steel

Cellar and service

SERVE AT	12–14 °C
FOOD PAIRING	· Pork chops, pizza, tomato-based pasta · Avoid: Raw seafood, very spicy or sweet dishes

Say it: Masseria Li Veli: mahs-seh-REE-ah lee VEH-lee; Puglia: POO-lyah; Negroamaro: neh-gro-ah-MAH-ro

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