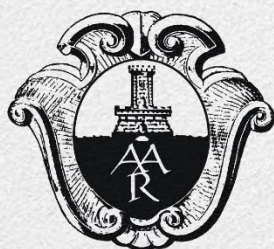


Li Culuri



AZIENDA AGRICOLA ROCCA S.S. SOC. AGRICOLA
LEVERANO (LE) - ITALIA

We caught “Li Culuri” (“the colours” in Apulian dialect) of the day to light up the night.



AZIENDA AGRICOLA
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COLLECTION - LI CULURI -

The Li Culuri line was born from the desire to celebrate the vibrant colors of our land, paying homage to the local traditions and folklore of Salento. The illuminations, typical decorations in every town of Salento with their bright, colorful lights are an emblem of a land where the cobalt blue of the sky intertwines with the warmer hues of a red earth and the intense sun that sets into the crystalline waters of the sea every evening.



OUR VINEYARDS

In Leverano, in the heart of Salento and just few kilometers from the Ionian Sea, 100 hectares of vineyards lie next to our winery, bathed by the warm Apulian sun.

The region's native vines are grown here, representing the finest expression of a unique land stepped in tradition.

Soil: clay-loam, medium limestone

Vine training system: Guyot and spurred cordon





THE HARVEST

We harvest the fruits of our labor from early August to late September. We alternate between mechanical and manual harvesting, depending on the specific needs, plant characteristics and individual grape.





OUR CELLAR

VINIFICATION

In full respect of the local architectural tradition, our cellar is equipped with the most advanced winemaking technologies including:

- heat exchanger for precise temperature management of incoming grapes
- two soft presses with central membrane
- vertical cylindrical fermenters with mechanized discharge
- stainless steel tanks with temperature control



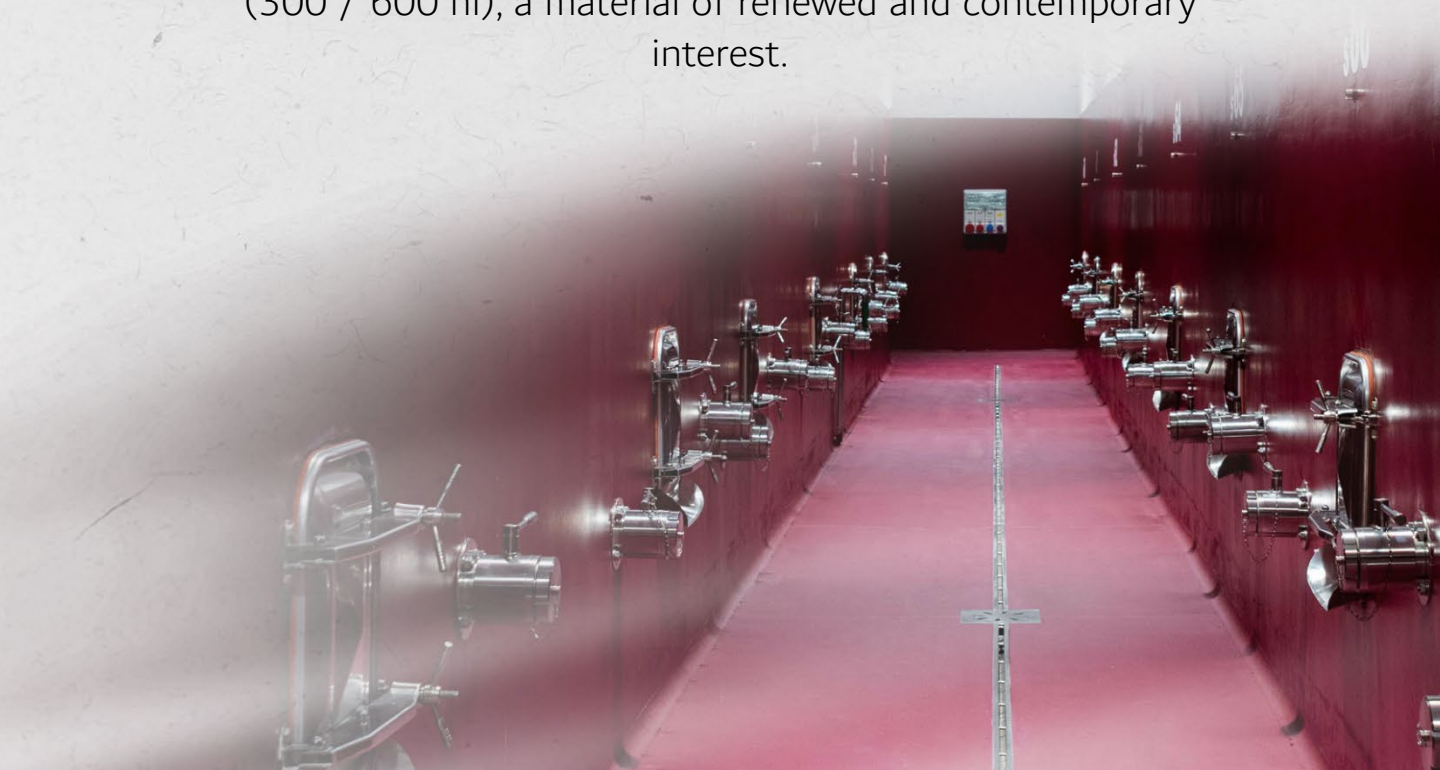


OUR CELLAR

AGING

For the refinement of our finest wines we use French oak barrels (75 hl), traditional barriques (225 lt) and tonneaux (500 lt), which are alternated under the characteristic star-shaped vaults of our cellar.

In the underground cellar there are also iconic concrete tanks (300 / 600 hl), a material of renewed and contemporary interest.





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LEVERANO (LE) - ITALIA

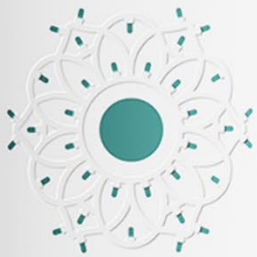
Puglia IGT

Negroamaro

vinificato in bianco



Li Culuri



Negroamaro

vinificato in bianco
Puglia igt



AZIENDA AGRICOLA
ROCCA
PRODOTTO IN ITALIA

Grape variety: Negroamaro – vinified in white

Production area: Salento – Apulia Region

Alcohol: 12,5% vol

Soil: clay-loam, medium limestone

Harvest: beginning of September

Aging: stainless steel tanks

Tasting notes: a "blanc de noir" wine with a crystalline, brilliant color, made from early-harvested Negroamaro grapes. On the nose, a delicate bouquet of chamomile and fresh flowers prelude an intensely aromatic profile. On the palate, refreshing notes of white fruit and citrus provide an immediate freshness.

Food pairing: ideal as an aperitif wine; also excellent with shellfish, delicate risottos, mozzarella and raw or cooked seasonal vegetables.

Service temperature: 8 °C

Aging potential: 2 years after vintage





AZIENDA AGRICOLA ROCCA S.S. SOC. AGRICOLA
LEVERANO (LE) - ITALIA

Salento IGT Negroamaro Rosato



Grape variety: Negroamaro

Production area: Salento – Apulia Region

Alcohol: 12,5% vol

Soil: clay-loam, medium limestone

Harvest: beginning of September

Aging: stainless steel tanks

Tasting notes: with its bright coral pink hue, this rosé opens with a vibrant aromas of peach, raspberry, strawberry, and ripe black cherry. On the palate, it is persistent and intense yet balanced by a refreshing acidity that makes it effortlessly drinkable

Food pairing: ideal for mixed salads, sushi, and all soft cheeses. Excellent with traditional Salento dishes such as orecchiette with tomato sauce, pittule, and rustici.

Service temperature: 8-10 °C

Aging potential: 2 years after vintage





AZIENDA AGRICOLA ROCCA S.S. SOC. AGRICOLA
LEVERANO (LE) - ITALIA

Salento IGT Negroamaro



Grape variety: Negroamaro

Production area: Salento – Apulia Region

Alcohol: 13,5% vol

Soil: clay-loam, medium limestone

Harvest: September

Aging: big Slavonian oak and stainless steel tanks.

Tasting notes: with a very intense ruby red color, this Negroamaro reveals aromas of ripe red fruit and spicy notes of vanilla and toasted tobacco. Full-bodied, it is harmonious and persistent on the palate, with smooth, gentle tannins.

Food pairing: ideal paired with local cured meats, red meat, and game. Excellent with rich first courses, even spicy ones.

Service Temperature: 18 °C

Potential aging: 5 years after vintage





AZIENDA AGRICOLA ROCCA S.S. SOC. AGRICOLA
LEVERANO (LE) - ITALIA

Salento IGT Primitivo



Grape variety: Primitivo

Production area: Salento, Apulia Region

Alcohol: 13,5% vol

Soil: clay-loam, medium limestone

Harvest: end of August – beginning of September.

Aging: big Slavonian oak and stainless steel tanks.

Tasting notes: a deep purple color with intense violet highlights, this Primitivo exudes intense aromas of cherry, plum, and black cherry. On the palate, it is soft and intriguing, with typical notes of sweet spice and jam. Fresh and well balanced with excellent persistence.

Food pairing: ideal with grilled meats, roasts, and mature cheeses. Delicious with savory risottos and rich first courses.

Service temperature: 18 °C

Aging potential: 5 years after vintage





AZIENDA AGRICOLA ROCCA S.S. SOC. AGRICOLA
LEVERANO (LE) - ITALIA

Puglia IGT Nero di Troia



Grape variety: Nero di Troia

Production area: Apulia Region

Alcohol: 14% vol

Soil: clay-loam, medium limestone

Harvest: end of September

Aging: big Slavonian oak and stainless steel tanks.

Tasting notes: a very intense, almost impenetrable ruby red. The nose reveals aromas of ripe berries with intriguing hints of undergrowth, leather, and sweet spices. On the palate, it is elegant and well structured, with a remarkably persistent finish

Food pairing: excellent with red meats, spicy dishes, aged cheeses and traditional first courses from the Apulian cuisine

Service temperature: 18 °C

Aging potential: 5 years after vintage





AZIENDA AGRICOLA ROCCA S.S. SOC. AGRICOLA
LEVERANO (LE) - ITALIA

Salento IGT Susumaniello



Grape variety: Susumaniello

Production area: Salento – Apulia Region

Alcohol: 14,5% vol

Soil: clay-loam, medium limestone

Harvest: September

Aging: French barriques and stainless steel tanks

Tasting notes: with an intense purple-red color, this Susumaniello reveals pronounced notes of plum and ripe cherries. On the palate, it has a typical vinous aroma and an intriguing woody note. A rich and intense local wine, the perfect blend of flavor and smoothness.

Food pairing: ideal paired with pasta dishes with rich sauces, medium-aged cheeses, and traditional cured meats. An excellent meditation glass.

Service temperature: 18 °C

Aging potential: 5 years after vintage

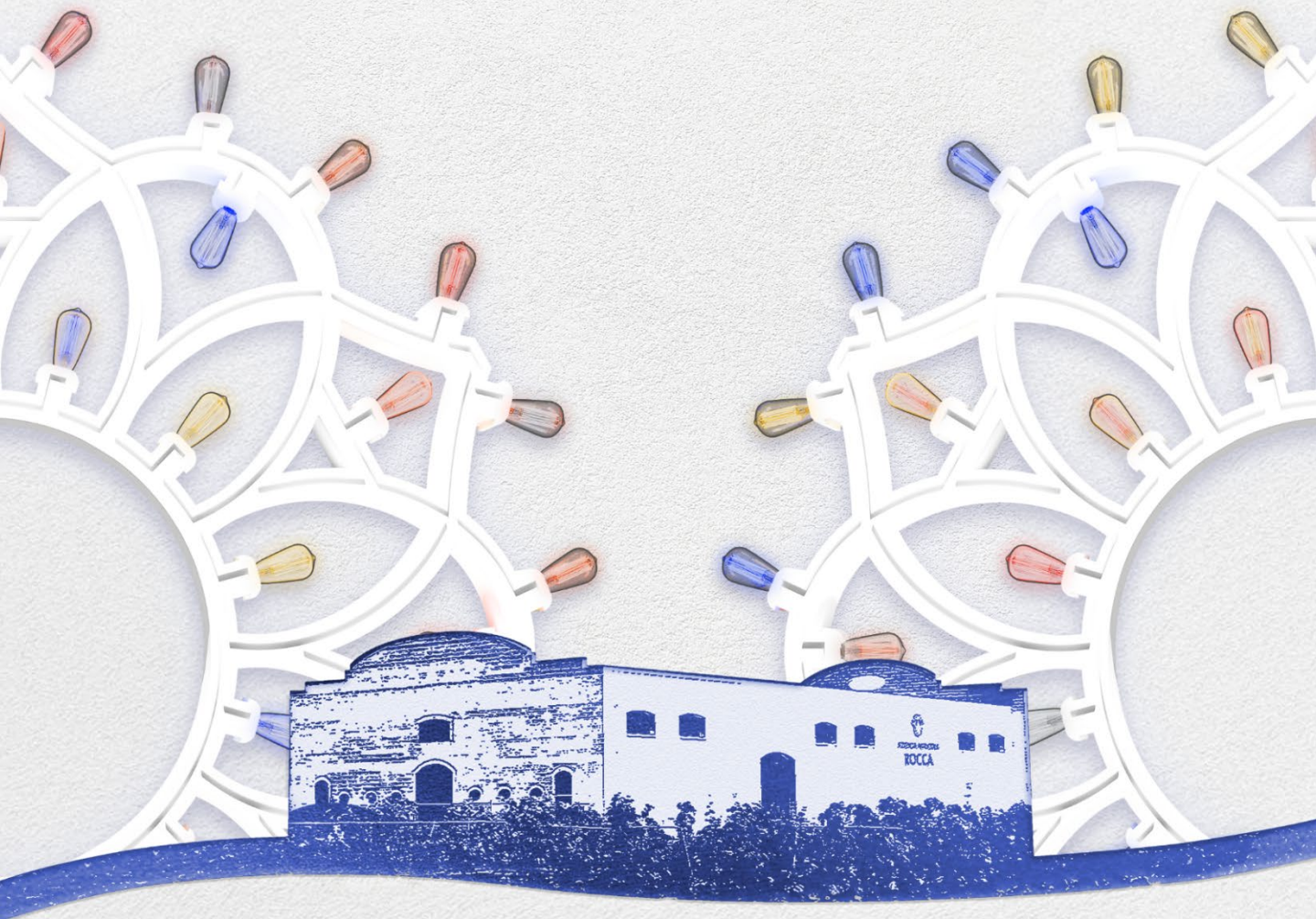


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