



The Alberto Longo winery was established in 2000, but in the hills of Daunia, the Longo family has been shaping local agriculture since the 1960's. Beginning with modest vineyards and olive crops, the family passions brought forth a formidable reputation for crafting proper wines that seek to exemplify the Puglian terroir. Utilizing hand-harvesting, sustainable practices, and renewable resources, the winery seeks to usher in top-tier wines vintage after vintage. The wines are certified Organic, and the vineyards are managed using biodynamic methods.

Region & Classification

|country| Italy

|region| Puglia

|village| Lucera, Troia, Biccari

|classification| Vino Rosso DOP

Wine Data

|variety| Nero di Troia 55%

Montepulciano d'Abruzzo 35%

Bombino Bianco 15%

|alcohol| 12.5%

|acidity| 5.5 g/L

|residual sugar| <0.5 g/L

Terroir & Cultivation

|soil| limestone with sandy loam

|exposure| southeast

|elevation| 175m

|farming practices| certified Organic, practicing biodynamic

|harvesting| hand-harvesting of select bunches, transported in temperature controlled wagons

|age of vines| 22 years

|vineyard size| 3 hectares

Vinification & Aging

|maceration| delicate destemming and a soft pressing into temperature-controlled stainless steel

|fermentation| fermentation takes place in temperature controlled stainless steel tanks for 20 days with selected yeast inoculation—cap submersions, 2 pump-overs per day, careful seed separations

|aging| after malolactic fermentation, aging takes place in cement tanks for at least 8 months, then in the bottle for no less than 6 months before release

|production| 20,000 bottles

