



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| Masseria Celentano, San Severo

|classification| Puglia Bianco IGP

Wine Data

|variety| Falanghina 100%

|alcohol| 12.5%

|acidity| 7.7 g/L

|residual sugar| 0.7 g/L

Terroir & Cultivation

|soil| limestone with clay and loam

|exposure| southeast

|elevation| 75m

|farming practices| certified Organic, practicing biodynamic

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

|age of vines| 22 years

|vineyard size| 3.5 hectares

Vinification & Aging

|maceration| after a soft pressing of destemmed bunches, cryomaceration takes place, and a low temp settling occurs

|fermentation| controlled temperature fermentation in stainless steel, selected yeast inoculation

|aging| The wine is kept on fine lees for three months in stainless steel, 4-6 months in bottle before release

|production| 14,000 bottles

