DECANTER & COUPE IMPORTS, LLC

Alberto Longo

Negroamaro 'Capoposto' | IGP



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 vine-yards 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 Rosso IGP

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| .5 hectares



Wine Data

|variety| Negroamaro 100% |alcohol| 13% |acidity| 5.8 g/L |residual sugar| 0.6 g/L

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| 13,000 bottles



