



MASSERIA CELENTANO
Relais & Agriturismo

Masseria Celentano's Alberto Longo winery, situated in the historic region of Lucera, stands on the legacy of the 19th-century Cavalli family winery, now modernized for premium wine production. Spanning 35 hectares of vineyards, it cultivates distinguished regional varieties like Falanghina and Nero di Troia, with a commitment to excellence and regional heritage, particularly supporting the esteemed Cacc'e Mmitte di Lucera DOP. The area's distinct microclimate yields wines that are structured, fresh, and elegant, encapsulating the winery's rich history and commitment to quality. Straw-yellow flecked with gold, the 2022 Falanghina BiancaLunga reveals a powerfully fruity aroma, adorned with floral and aromatic nuances; the palate is harmonious with pleasant salinity and a crisp, dry finish.

Region & Classification

lcountryl Italy
lregionl Puglia
lsub-regionl Lucera
lclassificationl IGP

Wine Data

lvarietal(s)l 100% Falanghina
lalcoholl 12.5%
lpHl 3.30
lacidityl 6.5 g/L
lresidual sugarl 1.5 g/L

Terroir & Cultivation

lsoill Calcareous soil with sandy loam
l exposur el Southeast
lelevationl 75m
lfarming practicesl Organic & biodynamic farming practices
lharvestingl Harvest in 2nd half of September
lage of vinesl 21 years
lyieldl 12,000 kg/ha
lvineyard sizel 27 hectares

Vinification & Aging

lfermentationl Soft press. Fermented at a controlled temperature of 10°-15° C in stainless steel tanks using selected yeasts
lagingl Initial aging in stainless steel followed by 3 months in cement vats. Additional 3 months of bottle aging
lproductionl 15,000 bottles

