

Masseria Celentano

2021 | Negroamaro 'Pampana' IGP



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. The 2021 Negroamaro Pampana blooms with a harmonious scent of wild berries, and a pleasant and rounded palate, marked by sweet tannins and good structure.

Region & Classification

| lcountry| Italy | lregion| Puglia | lsub-region| Lucera | lclassification| IGP

Terroir & Cultivation

Isoill Calcareous soil with sandy loam

lexposure| Southeast

lelevation | 75m

lfarming practices Organic & biodynamic farming practices

lharvesting Harvested in mid-October

lage of vines 21 years

lyieldl 12,000 kg/ha



Wine Data

lvarietal(s)| 100% Negroamaro lalcohol| 13.5% lpH| 3.4 lacidity| 6.0 g/L lresidual sugar| 0.5 g/L

Vinification & Aging

Imaceration 20-day maceration

Ifermentation! Fermented at a controlled temperature in stainless steel tanks, followed by malolactic fermentation

lagingl Initial aging in stainless steel followed by 6-8 months in cement vats. Additional 6 months of bottle aging

|production| 5,000 bottles



