



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. The 2022 Primitivo 'Lamia' unfolds with aromas wild berries, layered with gentle spice notes; on the palate, it resonates harmoniously, showcasing a beautifully structured balance interlaced with opulent sweet tannins.

## Region & Classification

**|country|** Italy  
**|region|** Puglia  
**|sub-region|** Lucera  
**|classification|** IGP

## Wine Data

**|varietal(s)|** 100% Primitivo  
**|alcohol|** 14.5%  
**|pH|** 3.4  
**|acidity|** 6.10 g/L  
**|residual sugar|** 1.0 g/L

## Terroir & Cultivation

**|soil|** Calcareous soil with sandy loam  
**|exposure|** Southeast  
**|elevation|** 75m  
**|farming practices|** Organic & biodynamic farming practices  
**|harvesting|** Harvested in early September  
**|age of vines|** 25 years  
**|yield|** 10,000 kg/ha  
**|vineyard size|** 9 hectares



## Vinification & Aging

**|maceration|** 20-day maceration at all controlled temperature of 20-22°C. Twice daily submerged cap with frequent pumping over  
**|fermentation|** Soft press and delicate destemming. Fermented with selected yeasts at a controlled temperature in stainless steel tanks followed by malolactic fermentation  
**|aging|** Initial aging in stainless steel followed by 3 months in cement vats. Additional 3 months of bottle aging  
**|production|** 10,000 bottles

