DECANTER & COUPE IMPORTS, LLC

Alberto Longo

Falanghina 'Le Fossette' | 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 Bianco 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| 3.5 hectares



Wine Data

|variety| Falanghina 100% |alcohol| 12.5% |acidity| 7.7 g/L |residual sugar| 0.7 g/L

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

