

Alberto Longo - Italia | "Head of Place"

PGI Puglia

One of the best interpretations of this type of Apulian wine

DENOMINATION: IGP Puglia Red

VINES: 100% Negroamaro. planted in 2002 SOIL: calcareous with a clayey texture

YIELD PER HECTARE: 80/90 quintals of 5,600 plants per hectare



VINIFICATION: Selective manual harvesting in crates, delicate destemming to leave the berries completely intact, maceration and fermentation in steel at a controlled temperature for about 20 days with periodic cap submersion, 2 pumping over a day with separation of the seeds, repeated delestage, soft pressing.

After the malolactic fermentation in November, the refinement takes place in concrete tanks for at least 6/8 months and subsequently in the bottle for not less than 6 months.

BOTTLES PRODUCED: 13 / 15,000

ALCOHOL: 13% / 13.50%

PAIRING: Red meats or delicious and fatty seafood dishes.

"Capoposto" from the Alberto Longo winery is a tasty and decisive red wine perfect for accompanying succulent meats. This label is made with pure grapes of the same name and aged for 6 months in cement and a further 6 months in the bottle. The ruby red color introduces aromas of red pulp fruit while the palate enjoys a juicy and enjoyable glass.

'Capoposto' by Alberto Longo represents an Apulian label that stands out for its **soft and round taste**, from Negroamaro grapes from a vineyard planted in 2002 on **calcareous soil with a clayey-loam texture**. The harvest is carried out by hand and is accompanied by a careful selection of the bunches, which are then delicately destemmed and mashed in stainless steel tanks for alcoholic fermentation at a controlled temperature, associated with about 20 days of contact between the must and the skins. Once the malolactic fermentation has also been completely carried out, the wine is transferred to concrete tanks for maturation for at least 6-8 months, followed by a further 6 months of refinement in the bottle before being released on the market.

Intense ruby red is the color of the 'Capoposto' Negroamaro Alberto Longo. Rich and decisive hints of small red fruits, violets, and berries overlap on the nose, supported by delicate echoes of sweet spices. The taste highlights a soft and enveloping body, balanced by juicy freshness and thick though velvety tannins that foreshadow the **long fruity finish**. By virtue of its organoleptic attributes, this Negroamaro marries exceptionally well with succulent and tasty dishes, such as sausages, ribs, and grilled bacon.