

Alberto Longo - Italia | "The Dimples"

Falanghina PGI Puglia

Broad structure with
aromas of exotic fruit, almond, golden apple, and pear

DENOMINATION: IGP Puglia white

VINES: Falanghina 100% planted in 2002

SOIL: calcareous with a clayey texture

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

VINIFICATION: After a soft squeezing of the destemmed bunches, a short cryomaceration in the press follows, and the subsequent static decantation of the must at 0 ° C. Alcoholic fermentation occurs in

stainless steel tanks at a controlled temperature. The wine obtained is kept on the fine lees for three months.

BOTTLES PRODUCED: 14 / 18,000

ALCOHOL: 12.5% / 13%

PAIRING: Traditional seafood dishes, second courses based on fish or white meats, medium-aged cheeses.

Apulia is known for its red wines; this is no secret. Alberto has taken this statement and turned it on its ear. His Falanghina is elegant, linear, and easy to drink. Care has been taken to safeguard the variety's floral nuances and clean acidity. Part of this is the soil and location, which has a good degree of weather change from day to evening- cool winds from the sea and from the rising mountain ranges to the north and east. The other part is their huge work in the fields. green selection, careful leaf management, and low-intervention organic farming. Le Fossette is a classic wine that prays to be relished with seafood of all kinds.

