



*Alberto Longo*



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In the heart of Northern Apulia, in Lucera, an area with high historical and environmental value, the Winery of Alberto Longo has its roots in an extraordinary anthropological and cultural context. Since 1968 the founders, Adele and Giovanni Longo and then their son Alberto, share a passion for producing quality wines valorising the nearly forgotten appellation Cacc'e Mmitte di Lucera, among the first DOCs in Puglia to be established and recognized in 1976, and its main grape variety Nero di Troia. Today, with their 35 hectare vineyard, educated in trellis and meticulously maintained and their winery situated in the old farmhouse Fattoria Cavalli from 1800, the Longo family has been able to integrate the latest winemaking technologies with traditional vineyard management and grape processing, entrusting the skilful hand of the famous winemaker Graziana Grassini and the invaluable help of old family techniques such as soft pressing of the grapes after a long maceration on the skins and the use of concrete tanks. All this to express at its best the uniqueness of terroir and winery. The aging of the most capable red wines, takes place in wooden barrels, casks and barriques of first, second and third usage under the historical vaults that were home to ancient underground tanks.



# Rosé della Quercia Extra Dry

DENOMINATION:  
quality sparkling wine

GRAPES:  
Nero di Troia 100%

PRODUCTION AREA:  
vigna della Quercia, Contrada  
Padulecchia, Lucera, Northern Puglia

AGE OF THE VINEYARD:  
planted in 2002

SOIL:  
calcareous with clay loam texture

YIELD PER HECTARE:  
7,000 kg from 5,600 plants per hectare

VINIFICATION:  
Short cold maceration with dry ice,  
temperature-controlled fermentation  
of the clear must.

SPARKLING PROCESS:  
Long-lasting Charmat process in  
temperature-controlled pressurized tanks  
with shaker for 6 months.

BOTTLES PRODUCED: 9,000

ALCOHOLIC CONTENT:  
11.5 / 12.00 % by vol.

FOOD MATCH:  
Excellent aperitif, ideal with seafood, nice  
pairing with pastries.



# le Fossette Brut

DENOMINATION:  
quality sparkling wine

GRAPES:  
Falanghina 100%

PRODUCTION AREA:  
vigna della Quercia, Contrada  
Padulecchia, Lucera, Northern Puglia

AGE OF THE VINEYARD:  
planted in 2002

SOIL:  
calcareous with clay loam texture

YIELD PER HECTARE:  
7,000 kg from 5,600 plants per hectare

VINIFICATION:  
Short cold maceration with dry ice,  
temperature-controlled fermentation of  
the clear must.

SPARKLING PROCESS:  
Long-lasting Charmat process in  
temperature-controlled pressurized  
tanks with shaker for 6 months.

BOTTLES PRODUCED: 9,000

ALCOHOLIC CONTENT:  
11.5 / 12.00 % by vol.

FOOD MATCH:  
Excellent aperitif, ideal with seafood,  
nice pairing with pastries.



## BRUT NATURE ROSÈ

### DENOMINATION:

Brut Nature Rosè Metodo Classico  
Millesimato 2013

### GRAPES:

Nero di Troia grape from our vineyards

### PRODUCTION AREA:

north of Puglia

### AGE OF THE VINEYARD:

Planted in 2002

### SOIL:

calcareous with clay loam texture

### YIELD PER HECTARE:

5,000 kg from 5,600 plants per hectare

### VINIFICATION:

soft pressure of the grapes, short cold maceration, temperature-controlled fermentation of the clear must.

### SPARKLING PROCESS:

second fermentation in the bottles in our caveau at 13° of constant temperature; maturation on the yeast for 39 months.

### BOTTLES PRODUCED: 3,000

### ALCOHOLIC CONTENT:

12.00 % by vol.

### FOOD MATCH:

excellent accompaniment for seafood shellfish and fish ranging throughout the meal.



## BRUT NATURE

### DENOMINATION:

Brut Nature Metodo Classico  
Millesimato 2013

### GRAPES:

fanghina grape from our vineyards

### PRODUCTION AREA:

north of Puglia

### AGE OF THE VINEYARD:

Planted in 2002

### SOIL:

calcareous with clay loam texture

### YIELD PER HECTARE:

7,000 kg from 5,600 plants per hectare

### VINIFICATION:

soft pressure of the grapes, short cold maceration, temperature-controlled fermentation of the clear must.

### SPARKLING PROCESS:

second fermentation in the bottles in our caveau at 13° of constant temperature; maturation on the yeast for 39 months.

### BOTTLES PRODUCED: 6,000

### ALCOHOLIC CONTENT:

12.00 % by vol.

### FOOD MATCH:

is exalted at the table as a passe-partout for each course from meats and cheeses, to fish and seafood.



# le Fossette

DENOMINATION:  
IGP Puglia bianco

GRAPES:  
Falanghina 100%

PRODUCTION AREA:  
Masseria Celentano, San Severo,  
Northern Puglia.

AGE OF THE VINEYARD:  
planted in 2002

SOIL: calcareous with  
sandy loam texture

YIELD PER HECTARE:  
8,000-9,000 kg from 5,600  
plants per hectare

VINIFICATION:  
The grapes are gently de-stemmed and  
pressed, followed by criomaceration in  
the press and a decantation at 0°C. The  
alcoholic fermentation is carried out in  
temperature-controlled stainless steel  
tanks. The wine is kept on the fine lees  
for three months.

BOTTLES PRODUCED:  
14 /18,000

ALCOHOLIC CONTENT:  
13 / 13.5 % by vol.

FOOD MATCH:  
Traditional seafood dishes,  
fish or white meat, medium-ripe cheese.



# il Vascello

DENOMINATION:  
IGP Puglia Bianco

GRAPES:  
Falanghina 100%

PRODUCTION AREA:  
Northern Daunia

AGE OF THE VINEYARD:  
planted in 2002

SOIL:  
medium-texture calcareous clayey

YIELD PER HECTARE:  
8.9 tons from 5,600 plants per hectare

VINIFICATION:  
Spontaneous fermentation through  
natural yeasts in tonneaux at controlled  
temperature. Aging on total lees for 6  
months in tonneaux of French oak with  
continuous batonnage.

BOTTLES PRODUCED: 1,700

ALCOHOLIC CONTENT:  
13% % by vol.

FOOD MATCH:  
Dishes of the Mediterranean  
cuisine that are particularly  
tasty and with smoked notes.



# Le Valli

DENOMINATION:  
IGP Puglia bianco

GRAPES:  
Bombino 90%, Muscat 10%

PRODUCTION AREA:  
Northern Daunia

AGE OF THE VINEYARD:  
planted in 2002

SOIL:  
medium-texture calcareous-clayey

YIELD PER HECTARE:  
10 tons from 5,600 plants per hectare

VINIFICATION:  
Traditional white wine vinification  
method with temperature control.

BOTTLES PRODUCED:  
10,000

ALCOHOL CONTENT: 12.5

FOOD MATCH:  
Neat as an aperitif or as a base for mixing.  
Raw seafood and sea urchins. Traditional  
seafood dishes; fish or meat dishes. Fresh  
cheese.



# Donnadele

DENOMINATION:  
IGP Puglia rosato

GRAPES:  
Negroamaro 100%

PRODUCTION AREA:  
Masseria Celentano,  
San Severo, Northern Puglia.

AGE OF THE VINEYARD:  
planted in 2002

SOIL:  
calcareous with clay loam texture

YIELD PER HECTARE:  
8,000-9,000 kg from 5,600  
plants per hectare

VINIFICATION:  
After de-stemming, soft pressing  
of the grapes, followed by a short  
criomaceration of 4-8 hours  
and a decantation at 0°C.  
Temperature-controlled fermentation  
of the settled must. The wine is kept  
on the fine lees for three months.

BOTTLES PRODUCED:  
14 /15,000

ALCOHOLIC CONTENT:  
12.5 /13 % by vol.

FOOD MATCH:  
Suited as an aperitif or along  
with antipasti and entrees  
of the traditional Italian cuisine.



# Cacc'e Mmitte di Lucera

## DENOMINATION:

Denominazione di Origine Protetta

GRAPES: Nero di Troia 55%  
Montepulciano d'Abruzzo 30%  
Bombino Bianco 15%

PRODUCTION AREA:  
Lucera, Northern Puglia

AGE OF THE VINEYARD:  
planted in 2002

SOIL: calcareous  
with sandy loam texture

YIELD PER HECTARE:  
8,500 kg from 5,600 plants  
per hectare

VINIFICATION:  
Selective picking by hand in crates, very delicate de-stemming in order to keep grapeberries undamaged. Maceration and fermentation in stainless steel at controlled temperature for about 20 days with periodic submersion of the hat, twice a day pumping over, repeated delestage finally followed by soft pressing. After malolactic fermentation, maturation occurs in concrete vats for at least 6/8 months, followed by ageing in the bottle for a period of at least 6 months.

BOTTLES PRODUCED: 50,000

ALCOHOLIC CONTENT:  
12.5 / 13 % by vol.

FOOD MATCH:  
Traditional dishes of the Mediterranean cuisine, meat and fat-rich fish.



# Capoposto

## DENOMINATION:

IGP Puglia rosso

GRAPES: Negroamaro 100%

PRODUCTION AREA:  
Masseria Celetano, San Severo,  
Northern Puglia

AGE OF THE VINEYARD:  
planted in 2002

SOIL: calcareous  
with clay loam texture

YIELD PER HECTARE:  
8,000/9,000 kg from 5,600  
plants per hectare

VINIFICATION:  
Selective picking by hand in crates, very delicate de-stemming in order to keep grapeberries undamaged. Maceration and fermentation in stainless steel at controlled temperature for about 20 days with periodic submersion of the hat, twice a day pumping over, repeated delestage finally followed by soft pressing. After malolactic fermentation in the month of November, maturation occurs in concrete vats for at least 6/8 months, followed by ageing in the bottle for a period of at least 6 months.

BOTTLES PRODUCED:  
13 / 15,000

ALCOHOLIC CONTENT:  
13 / 13.5 % by vol.

FOOD MATCH:  
Red meat or tasty and fat-rich seafood.



# Primitivo

DENOMINATION:  
IGP Puglia rosso

GRAPES: Primitivo 100%

PRODUCTION AREA:  
municipal district  
of Manduria-Taranto from  
self-managed vineyard

AGE OF THE VINEYARD:  
planted in 1995

SOIL: calcareous  
with sandy loam texture

YIELD PER HECTARE:  
10,000 kg from 5,600 plants  
per hectare

VINIFICATION:  
Selective picking by hand in crates, very  
delicate de-stemming in order to keep  
grapeberries undamaged. Maceration and  
fermentation in stainless steel at controlled  
temperature for about 20 days with pe-  
riodic submersion of the hat, twice a day  
pumping over, repeated delestage finally  
followed by soft pressing. After malolactic  
fermentation in the month of November,  
maturation occurs in concrete vats for at  
least 6/8 months, followed by ageing in the  
bottle for a period of at least 6 months.

BOTTLES PRODUCED: 10 / 15,000

ALCOHOLIC CONTENT:  
14 / 14.5 % by vol.

FOOD MATCH:  
Meat, furred game,  
aged cheese with firm texture.



# 4.7.7 SYRAH

DENOMINATION:  
IGP Puglia rosso

GRAPES:  
Syrah 100%

PRODUCTION AREA:  
Masseria Celentano, San Severo,  
Northern Puglia

AGE OF THE VINEYARD:  
planted in 2002

SOIL:  
calcareous with clayey texture

YIELD PER HECTARE:  
7,000 kg from 5,600 plants per hectare

VINIFICATION:  
Selective picking by hand in crates, very  
delicate de-stemming in order to keep  
grapeberries undamaged. Maceration  
and fermentation in stainless steel at  
controlled temperature for about 20  
days with periodic submersion of the  
hat, twice a day pumping over, repeated  
delestage finally followed by soft  
pressing. After malolactic fermentation,  
ageing in French oak barrels of different  
sizes (barrique e tonneaux) and different  
usage (first, second, third passage) for 12  
months and then at least 18 months in  
the bottle.

BOTTLES PRODUCED: 8 / 9,000

ALCOHOLIC CONTENT:  
13.50 / 14 % by vol.

FOOD MATCH: Aged or marbled noble  
cheeses, furred game, braised and grilled  
meat.



# le Cruste

DENOMINATION:  
IGP Puglia rosso

GRAPES:  
Nero di Troia 100%

PRODUCTION AREA:  
Masseria Celentano, San Severo,  
Northern Puglia

AGE OF THE VINEYARD:  
planted in 2002

SOIL:  
calcareous with clayey texture

YIELD:  
6,500 kg per ettaro, 1.2 kg per plant

VINIFICATION:  
Selective picking by hand in crates, very delicate de-stemming in order to keep grapeberries undamaged. Maceration and fermentation in stainless steel at controlled temperature for about 20 days with periodic submersion of the hat, twice a day pumping over, repeated delestage finally followed by soft pressing. After malolactic fermentation, ageing in French oak barrels of different sizes (barrique e tonneaux) and different usage (first, second, third passage) for 12 months and then at least 18 months in the bottle.

BOTTLES PRODUCED:  
15 / 18,000

ALCOHOLIC CONTENT:  
13.50 / 14% by vol.

FOOD MATCH:  
Aged cheese, game and meat in general.



# Montepeloso

DENOMINATION:  
IGP Puglia rosso

GRAPES:  
Aglianico 100%

PRODUCTION AREA:  
Northern Puglia

AGE OF THE VINEYARD:  
planted in 2007

SOIL:  
calcareous with clayey texture

YIELD PER HECTARE:  
7,000 kg from 5,707 plants per hectare

VINIFICATION:  
Selective picking by hand in crates, very delicate de-stemming in order to keep grapeberries undamaged. Maceration and fermentation in stainless steel at controlled temperature for about 20 days with periodic submersion of the hat, twice a day pumping over, repeated delestage finally followed by soft pressing. After malolactic fermentation, ageing in French oak barrels of different sizes (barrique e tonneaux) and different usage (first, second, and third usage) for 24 months and then at least 6 months in the bottle.

BOTTLES PRODUCED: 3,150

ALCOHOLIC CONTENT:  
14 % by vol.

FOOD MATCH: Aged or marbled noble cheeses, furred game, braised and grilled meat.



# SUYAN

DENOMINATION:  
IGT Puglia Bianco Passito

GRAPES:  
Bombino Bianco 50%  
Moscatello Selvatico 50%

PRODUCTION AREA:  
Northern Daunia

AGE OF THE VINEYARD:  
planted in 2002

SOIL:  
calcareous, with clay loam texture

YIELD:  
5 – 6 tons from 5,600 plants per hectare

VINIFICATION:  
After a brief rest in a thermally conditioned room until reaching the proper level of withering, the grapes are destemmed and softly crushed; the must is fermented in steel vats at controlled temperature, where it is left in contact with the skins for a fairly long time; after racking the wine is left to age on the fine lees for six months in small wooden barrels. Then it is racked again and kept in steel tanks until bottling. The grape yields totals approximately 48%.

BOTTLES PRODUCED:  
3,400

ALCOHOLIC CONTENT:  
14,5% by vol.

FOOD MATCH:  
Aged hard or blue cheeses. Traditional cookies mad with dried fruit.



# Citerma

DENOMINATION:  
extra vergine olive oil

OLIVE CULTIVAR:  
century-old trees of  
the varieties Peranzana,  
Romanella, Coratina

PRODUCTION AREA:  
hills of Pietramontecorvino,  
Northern Puglia

ALTITUDE: 400 m. a.s.l.

SOIL: calcareous clayey

YIELD PER PLANT:  
50/60 kg

EXTRACTION:  
with a continuous flow plant, cold  
pressing and natural settling

BOTTLES PRODUCED:  
1,000/ 1,200

COLOUR:  
green with slight  
glints verging on gold

SMELL:  
Green fruity with floral notes.  
Full-bodied, slightly bitter, recalling  
young artichoke leaves.

OLEIC ACID:  
0.20/0.25





*Alberto Longo*

Strada Provinciale n°5 Lucera - Pietra Montecorvino Km 4  
Contrada Padulecchia, 71036 Lucera (FG) Italia  
Tel. +39.0881539057 - Fax +39.0881539200  
info@albertolongo.it - www.albertolongo.it



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