

## ALBERTO LONGO

The Estate of Alberto Longo is located, just north of Puglia, in the town Lucera: an area rich in history and agriculture. The Longo family has been farming in the region for over 3 generations. Alberto worked the land with his family as a young boy and adolescent. He left the region for his studies and professional career, only to return to match the love for his land with his passion for wine. His mission is to realize a project able to enhance the value of his native territory: Daunia.



Longo has 35 hectares of vineyards, planted to indigenous varieties (Primitivo, Negroamaro, Falanghina, and Nero di Troia). This area is rich in Roman history: dating back to the 3rd Century BC and home to many of Southern Italy's earliest Roman dwellings and archeological sites.

Longo's desire to realize the potential of his native vineyards led him to the trusted hand of his good friend and father of Super Tuscan wines, Giacomo Tachis (*the man behind such legendary labels such as Sassicaia, Tignanello and Solaia*). Tachis was then in his late 60's and had stopped bringing on new projects. He recommended his star protege, Dott.ssa Graziana Grassini, to head the project. Using her experience and tutelage under the mastery of Tachis, Grassini has come into her own. At Alberto Longo's Estate she captures the rustic yet balanced nature of the region's indigenous varieties and uniqueness of the terroir in Puglia.

We are thrilled to partner Alberto Longo and witness the potential and promise of Puglia, Italy.

T. EDWARD  
NEW YORK

“LE VALLI” BOMBINO

IGP PUGLIA BIANCO



**Varietal/Blend:** 85% Bombino / 15% Chardonnay and Moscato

**Farming Practices:** conventional

**Soil:** calcareous clay, medium-textured soils

**Altitude:** 75 to 175m

**Harvest Technique:** by hand into small lugs

**Year Vines Were Planted:** 2002 / 5,600 vines per hectare

**Yeast:** selected

**Fermentation:** traditional white processing / temperature-controlled  
stainless steel fermentation

**Maturation:** N/A

**Alcohol:** 12.5%

**RS:** less than 1 g/L

**Acidity:** 3.70 pH / 5.40 TA

**Fined:** yes

**Filtered:** yes

**Production:** 9,000 bottles

**Country:** Italy

**Region:** Puglia

**Sub Region:** Daunia, Southern Puglia