

Primitivo

RED WINE PUGLIA (APULIA) IGT

Apulia - Regional Geographical Indication

Primitivo 100%. Grapes are grown in our vineyards located in Passo d'Orta.

Espalier grape training system- cordon training system

Calcareous soil with a very good structure, pebbly and permeable.

120 quintals/ha

HARVEST TIME

End of august/Beginning of September

Grapes are hand picking when they reach the best balance of sugars and acidity. Red wine vinification, fermentation on skins with fermentation temperature control and delestage techniques. Malolactic fermentation.

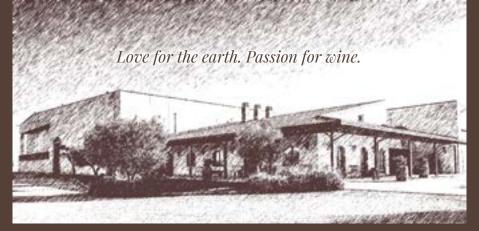
In steel tanks and French oak barriques for a shorter time, for 6 months.

13.5% vol.

Intense ruby color with violet shades

The main olfactory scents suggest red and black berries

soft, aptly tannic with typical varietal notes of the vineyard



Our winery is located in the heart of Apulian Tavoliere, precisely in the area of Passo d'Orta, countryside of Orta Nova: an area of 2.100 square meters where we have been producing wine for four generations. In these lands, in our lush vineyards, with passion and commitment we take care of the cultivation, the selection and the harvest of our wonderful grapes in order to produce a certified organic fine wine.

Agricola Ladogana s.r.l.

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LE SELEZIONI



Fiano

WHITE WINE PUGLIA (APULIA) IGT

Puglia (Apulia) – Regional Geographical Indication

Fiano 100%. Grapes are grown in our vineyards located in Passo d'Orta.

Espalier grape training system - cordon training system.

Calcareous soil with a very good structure, pebbly and permeable.

130 quintals/ha

HARVEST TIME:

End of August.

Grapes are hand picking when they reach the best balance of sugars and acidity. Soft pressing fermentation at controlled temperature in steel tanks. Malolactic fermentation.

In steel tanks.

12% Vol

Straw yellow with greenish reflections.

White flowers and white vellow flesh fruit. Pear, citrus and honeydew notes and light touches of aromatic herbs.

Soft, creamy, clean and persistent. Sapid/acid balance, closing with delicated notes of almond.



Negroamaro

RED WINE PUGLIA (APULIA) IGT

Apulia - Regional Geographical Indication

Negroamaro 100%. Grapes are grown in our vineyards located in Passo d'Orta.

Espalier grape training system - cordon training system

Calcareous soil with a very good structure, pebbly and permeable.

120 guintals/ha

Beginning of September

Grapes are hand picking when they reach the best balance of

sugars and acidity. Red wine vinification, fermentation on skins with fermentation temperature control and delestage techniques. Malolactic fermentation.

In steel tanks and French oak barriques for a shorter time, for 3 months.

13% vol

Deep ruby color with violet shades

The main olfactory scents suggest intense notes of plum black cherry and violet, other fragrances; vanilla and carob, balsamic, menthol and tobacco.

Soft and balanced with a characteristic bitterish finish



Nero di Troia

RED WINE PUGLIA (APULIA) IGT

Apulia - Regional Geographical Indication

Nero di Troia 100%. Grapes are grown in our vinevards located in Passo d'Orta.

Espalier grape training system - cordon training system

Calcareous soil with a very good structure, pebbly and permeable.

120 quintals/ha

HARVEST TIME: End of October

Grapes are hand picking when they reach the best balance of sugars and acidity. Red wine vinification, fermentation on skins with fermentation temperature control and delestage techniques. Malolactic fermentation.

In steel tanks and French oak barriques for a shorter time, for 4 months.

13% vol.

Bright ruby color

Intense fragrances of black fruits and jam, cherry and berries.

Moderate freshness, soft tannins and a characteristic slightly bitter finish.