



Primitivo

RED WINE PUGLIA (APULIA) IGT
ORGANIC

DENOMINATION:

Apulia - Regional Geographical Indication

GRAPES:

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

TRAINING SYSTEM

Espalier grape training system- cordon training system

SOIL

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

OUTTURN

120 quintals/ha

HARVEST TIME

End of august/Beginning of September

PRODUCTION

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.

AGEING (REFINEMENT)

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

ALCOHOL CONTENT

13.5% vol.

TASTING NOTES

COLOR:

Intense ruby color with violet shades

SMELL:

The main olfactory scents suggest red and black berries

TASTE:

soft, aptly tannic with typical varietal notes of the vineyard



Love for the earth. Passion for wine.

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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LADOGANA
BIOLOGICO DI NATURA



LE SELEZIONI



Fiano

WHITE WINE PUGLIA (APULIA) IGT
ORGANIC

DENOMINATION:

Puglia (Apulia) - Regional Geographical Indication

GRAPES:

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

TRAINING SYSTEM:

Espalier grape training system - cordon training system.

SOIL:

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

OUTTURN :

130 quintals/ha

HARVEST TIME:

End of August.

PRODUCTION:

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.

AGEING (REFINEMENT):

In steel tanks.

ALCOHOL CONTENT:

12% Vol.

TASTING NOTES

COLOR:

Straw yellow with greenish reflections.

SMELL:

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

TASTE:

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



Negroamaro

RED WINE PUGLIA (APULIA) IGT
ORGANIC

DENOMINATION:

Apulia - Regional Geographical Indication

GRAPES:

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

TRAINING SYSTEM:

Espalier grape training system - cordon training system

SOIL:

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

OUTTURN:

120 quintals/ha

HARVEST TIME:

Beginning of September

PRODUCTION:

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.

AGEING (REFINEMENT):

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

ALCOHOL CONTENT

13% vol.

TASTING NOTES

COLOR:

Deep ruby color with violet shades

SMELL:

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

TASTE:

Soft and balanced with a characteristic bitterish finish.



Nero di Troia

RED WINE PUGLIA (APULIA) IGT
ORGANIC

DENOMINATION:

Apulia - Regional Geographical Indication

GRAPES:

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

TRAINING SYSTEM:

Espalier grape training system - cordon training system

SOIL:

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

OUTTURN:

120 quintals/ha

HARVEST TIME:

End of October

PRODUCTION:

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.

AGEING (REFINEMENT):

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

ALCOHOL CONTENT:

13% vol.

TASTING NOTES

COLOR:

Bright ruby color

SMELL:

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

TASTE:

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