

Cantina Diomede, `Lama di Pietra` Nero di Troia IGP 2015

PRODUCER

Cantina Diomede is part of the Farnese Group and is based in northern Puglia, close to the town of Canosa. It controls 200 hectares of vineyards. Consultant winemaker Filippo Baccalaro works closely with oenologists Massimo di Bari and Luca Pugliese to obtain high quality, healthy grapes. Most operations are carried out manually, and the management of the vineyard follows an organic approach.

VINEYARDS

Grapes for the Lama di Pietra are grown in the hills north of Bari between 350 and 450 metres above sea level. Soils are calcareous clay, and vines are VSP (vertical shoot positioning) and cordon spur pruned, with a density of 4,500 vines per hectare.

VINTAGE

Thanks to a rainy winter, the vines were able to 'wake up' in a mild spring, with a good supply of water. Flowering began in late May and was followed by excellent fruit set. A hot summer and a lack of rainfall characterised the summer. Emergency irrigation was vital in some areas to address water stress. After August, some rainfall and lower temperatures re-established ideal conditions for the rest of the vegetative cycle of the vines.

VINIFICATION

Upon arrival at the winery, the fruit underwent a long maceration and fermentation took place at a controlled temperature with selected yeasts. The wine was matured for 10 months in stainless steel tanks before bottling.

TASTING NOTES

Ruby in colour with violet reflections. Red fruit aromatics of mulberry and cherry give way to a soft palate with delicate tannins. Persistent, full-bodied and elegant, this Nero di Troia is perfectly balanced.



VINTAGE INFORMATION

Vintage	2015
Region	Puglia
Grape Varieties	100% Nero di Troia
Winemaker	Luca Pugliese
Features	Vegetarian
Closure	Natural Cork
ABV	12.5%
Residual Sugar	6g/L
Acidity	5.5g/L
Wine pH	3.55
Bottle Sizes	75cl