



English

LEOPARÒDI



BARBARESCO D.O.C.G.

GRAPES AND VINEYARD NOTES

Variety: Nebbiolo 100%
Training system: guyot pruning system
Year of Planting: 1965
Altitude: 250-300m ASL
Orientation: South - South/West
Soil: Miocenic-Helvetian with calcareous marls
Harvest: middle October

PRODUCTION AREA

Neive, Treiso.

VINIFICATION AND AGEING

Destemming and crushing with soft pressing. 10/12-day maceration with manual punching down and must pumping. Natural fermentation at controlled temperature. 24-month min. ageing in large oak barrels and 12-month min. ageing in bottles.

ORGANOLEPTIC CHARACTERISTICS

Colour: garnet red.
Flavour: intense and lingering. Scents of red forest fruit and spicy notes.
Taste: rich and well-balanced, persistent ending.
Alcoholic content: 14% Vol.
Total acid content: 5,25 g/l
Residual sugar: 0,30 g/l
Dry extract: 29,50 g/l

FOOD MATCHING AND SERVICE NOTES

Perfect with game and wildfowl, roasted meat, meat cooked in wine, grilled meat, and mature cheese.
To pour in large glasses.

AWARDS

Harvest 2010: 92/100 grading awarded by Andreas Larsson, "Best Sommelier worldwide in 2007"