



English

LEOPARÒDI



International
WINE REPORT

91



BARBARESCO D.O.C.G. Vintage



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. 36-month min. ageing in large oak barrels and 6-month min. ageing in bottles.

ORGANOLEPTIC CHARACTERISTICS

Colour: garnet red tinged with orange.
Flavour: very intense and lingering. Scents of red forest fruit and clear cherry finish. Tobacco, leather and vanilla notes.
Taste: Rich and well balanced. Very persistent.
Alcoholic content: 13,5% Vol.
Total acid content: 5,30 g/l
Residual sugar: 0,20 g/l
Dry extract: 28,20 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 2009: 94/100 grading awarded by Andreas Larsson, "Best Sommelier worldwide in 2007"
Harvest 2008: 91/100 grading awarded by *Internationa Wine Report*.

Filari di Luna sas di Ugo Repetto e C.

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