



English

LEOPARÒDI



BARBERA D'ALBA D.O.C.

GRAPES AND VINEYARD NOTES

Variety: barbera 100%
Training system: guyot pruning system
Year of Planting: 1997
Altitude: 200-300m ASL
Orientation: South-South/West
Soil: clayey, calcareous with sand
Harvest: End of September

PRODUCTION AREA

Canale

VINIFICATION AND AGEING

Manual harvest. Destemming and crushing with soft pressing. Fermentation on skins with daily must pumping. 24-month min. ageing, 50% in barriques and 50% in large oak barrels and 12-month min. ageing in bottles.

ORGANOLEPTIC CHARACTERISTICS

Colour: purple red.
Flavours: flowery bouquet and red forest fruit. Violet, humus and spicy notes.
Taste: warm and balanced with tannins to convey softness.
Alcoholic content: 14% Vol.

FOOD MATCHING AND SERVICE NOTES

Perfect with raw meat, "bagna cauda", roasted meat, game and mature cheese.
To pour in large glasses.

Filari di Luna sas di Ugo Repetto e C.

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