



English

LEOPARÒDI



BAROLO D.O.C.G.

GRAPES AND VINEYARD NOTES

Variety: nebbiolo 100%

Training system: guyot pruning system

Year of Planting: 1980

Altitude: 300 to 400m ASL

Orientation: South-West

Soil: Micocene soil with prevailing marles and sedimentary rocks of marine origin, rich in lime and clay, blue or grey-whitish in colour.

Harvest: beginning of October

PRODUCTION AREA

Barolo, Novello, La Morra

VINIFICATION AND AGEING

Grapes are manually harvested.

10/15 days maceration with skins at controlled temperature

3-year min. ageing in large oak barrels and 12-month min. ageing in bottles.

ORGANOLEPTIC CHARACTERISTICS

Colour: garnet with orange shading

Flavour: intense and pervasive with violet, cherry and liquorice notes. Slightly spiced with tobacco notes

Taste: warm, smooth, rich and persistent

Alcoholic content: 14% Vol.

Total acid content: 5.22 gr./lt.

Residual sugars: 0.4 gr./lt.

Dry extract: 29.30 gr./lt.

FOOD MATCHING AND SERVICE NOTES

Perfect with roasted meat, meat stewed with wine, game and wildfowl, mature cheese.

To pour in large glasses.

Filari di Luna sas di Ugo Repetto e C.

Sede: C.so Piera Gillario Ferrero, 8 - 12051 Alba (CN) • Uffici: Via Viberti, 7/b • 10141 Torino • Tel. +39.011.382.53.93 • Fax +39.011.195.00.663 • info@filaridiluna.it • www.filaridiluna.it