



English

LEOPARÒDI



International
WINE REPORT

92



BAROLO D.O.C.G. Vintage Serra del Cerro

GRAPES AND VINEYARD NOTES

Variety: nebbiolo 100%
Training system: guyot pruning system
Year of Planting: 1980
Altitude: 380m ASL
Orientation: South/South-West
Soil: rich in lime and clay, grey-blueish marl.
Harvest: beginning of October

PRODUCTION AREA

La Morra

VINIFICATION AND AGEING

Grapes are manually harvested.
10/15 days maceration with skins at controlled temperature with frequent must pumping for ideal extraction of phenol content.
4-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 smell of cherry and ripe plum. Spiced with tobacco, humus and liquorice notes.
Taste: warm, smooth, rich with long and persistent ending.
Alcoholic content: 14% Vol.
Total acid content: 5.35 gr./lt.
Residual sugars: 0.3 gr./lt.
Dry extract: 33 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.

AWARDS

Harvest 2010: 89/100 grading awarded by Andreas Larsson, "Best Sommelier worldwide in 2007"
Harvest 2008: 92/100 grading awarded by *Internationa WineReport*.

Filari di Luna sas di Ugo Repetto e C.

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