



CONTE LEOPARDI

ROSE DEL COPPO 2024

TECHNICAL DATA SHEET

DENOMINATION

Marche Typical Geographical Indication – Rosé

GEOGRAPHICAL LOCATION

The wine is produced in the area bordering the Conero National Park, in the historic Vigneto del Coppo in Sirolo, a land where vineyards meet the sea.

VINEYARD AREA

5 hectares.

GRAPE VARIETY

Montepulciano 100%

HARVESTING METHOD

Harvesting takes place during the first week of September, when the grapes are fully ripe.

VINIFICATION TECHNIQUE

The freshly picked grapes are destemmed and gently pressed. The must is left in brief contact with the skins, just long enough to allow only a partial transfer of color to the liquid phase.

The wine is then bottled and aged for about 2 months.

CHEMICAL ANALYSIS

Alcohol content: 13.0% vol.

Total acidity: 5.25 g/l

Volatile acidity: 0.67 g/l

pH: 3.15

Total sulfur dioxide: 88.00 mg/l

ORGANOLEPTIC CHARACTERISTICS

Color: Coral pink.

Aroma: Floral, with notes of rose, violet, and carnation, along with beautiful fruity nuances.

Taste: Strawberry and pomegranate define the soft and fresh flavor of this rosé.

Pairings: Exceptional as an aperitif, with appetizers and white meats. Balanced and light, it pairs wonderfully with oriental cuisine as well as with traditional Italian pizza.

Serve at 10°-12°.

