



CONTE LEOPARDI

# PIGMENTO 2014

## TECHNICAL DATA SHEET

### DENOMINATION

Rosso Conero Denominazione di Origine Controllata.

### GEOGRAPHICAL LOCATION

The wine is produced in the area bordering the Conero National Park, in Numana, a land where vineyards meet the sea.

### VINEYARD AREA

5 hectares.

### GRAPE VARIETY

Montepulciano 100%

### HARVESTING METHOD

The harvest takes place when the grapes reach full ripeness, with a very high sugar concentration, through careful selection of the grape clusters.

### VINIFICATION TECHNIQUE

The must ferments at a controlled temperature. Skin maceration lasts about 20-22 days. After malolactic fermentation, the wine undergoes a long aging process in barriques. Once bottled, it is further aged in the cellar for about 12 months. It is produced in limited quantities.

### CHEMICAL ANALYSIS

Alcohol content: 14.0% vol.

Total acidity: 5.94 g/l

Volatile acidity: 0.15 g/l

pH: 3.15

Total sulfur dioxide: 69.00 mg/l

### ORGANOLEPTIC CHARACTERISTICS

**Color:** Intense ruby red, bright and clear.

**Aroma:** Intense, with a spicy character of cloves harmoniously blending with sour cherry, currant, and plum. A light hint of vanilla balances its profile.

**Taste:** Astringent and savory, with predominant notes of currant, sour cherry, and plum, while maintaining its clove aroma.

**Pairings:** Best paired with strongly flavored dishes such as roasts, braised meats, and game. Also pairs well with aged cheeses.

**Serve** at 16°-18°, to be decanted for at least 1 hour.

