



CONTE LEOPARDI

CALCARE 2024

TECHNICAL DATA SHEET

DENOMINATION

Marche Typical Geographical Indication – Sauvignon.

GEOGRAPHICAL LOCATION

Vigneto del Coppo, characterized by calcareous-marly soil with a high concentration of active limestone, which enhances the wine's aromatic finesse.

VINEYARD AREA

8 hectares.

GRAPE VARIETY

Sauvignon Blanc 100%

HARVESTING METHOD

Harvest takes place in the first week of September, with careful selection of fully ripened grapes.

VINIFICATION TECHNIQUE

After harvesting, the grapes undergo a gentle pressing. The must is then fermented at a controlled temperature for around 10 days using selected yeasts. Following fermentation in stainless steel tanks, the wine is cold-stabilized and bottled to preserve its freshness and aromatic integrity.

CHEMICAL ANALYSIS

Alcohol content: 13.0% vol.

Total acidity: 5.00 g/l

Volatile acidity: 0.15 g/l

pH: 3.15

Total sulfur dioxide: 69.00 mg/l

ORGANOLEPTIC CHARACTERISTICS

Color: Pale yellow with golden reflections.

Aroma: Elegant and complex, with notes of pineapple, peach, passion fruit, and citrus zest.

Taste: Fresh and savory, with good structure and persistence. The aromatic complexity on the nose is perfectly reflected on the palate.

Pairings: Ideal with both fish dishes or seafood and meat dishes, or dishes enriched with aromatic herbs. Also pairs excellently with aged cheeses.

Serve at 9°-10°.

