



CONTE LEOPARDI

FRUCTUS 2024

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

15 hectares.

GRAPE VARIETY

Montepulciano 100%

HARVESTING METHOD

The harvest takes place at the beginning of October, with careful selection of the grape clusters, picked at full ripeness.

VINIFICATION TECHNIQUE

Once harvested, the grapes are destemmed and gently pressed. The resulting must ferments with selected yeasts at a controlled temperature. Skin maceration lasts about 12-15 days. After malolactic fermentation, the wine is aged in stainless steel tanks for approximately 6 months before being bottled.

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: Intense ruby red, with violet shades.

Aroma: Modern and fruity, it features the typical aromas of the grape variety, reminiscent of morello cherry, wild cherry, and berries.

Taste: Balanced and persistent, with soft tannins and good structure.

Pairings: Ideal with cured meat and cheese appetizers, it pairs well with traditional dishes such as roasts and stews.

Serve at 15°-18°.

