



CONTE LEOPARDI

# CASIRANO 2020

## *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 is carried out late with a careful selection of the grape clusters.

### VINIFICATION TECHNIQUE

The must ferments at a controlled temperature. Skin maceration lasts about 20 days. After malolactic fermentation, the wine undergoes a long aging process in barriques. Once bottled, it is aged in the cellar for approximately 8 months. Production is limited.

### CHEMICAL ANALYSIS

Alcohol content: 13.50% 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:** Deep ruby red.

**Aroma:** Elegant and persistent: the fruit reveals notes of cherry, black blueberry, and plum, with a spicy hint reminiscent of black pepper.

**Taste:** Astringent, acidic, and savory, the palate reflects all the distinctive traits already revealed by its unique bouquet.

**Pairings:** Perfect to serve with traditional dishes, roasts, braised meats, or game. Its bold character also makes it exceptional in spiced culinary contexts.

**Serve** at 16°-18°.

