

STROPPIANA

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BAROLO DOCG LEONARDO

VARIETY: 100% Nebbiolo.

SOIL TYPE: medium consistency soil tending to clay.

VINEYARDS: located in Rivalta di La Morra and Verduno.

ORIENTATION: southeast.

ELEVATION: 400 metres.

YEAR PLANTED: 1996 - 1999 - 2000.

YIELD PER HECTARE: 50-60 quintals.

VINIFICATION: harvested halfway through October. The must ferments on its pomace for 10 to 15 days at controlled temperatures that do not exceed 30°C. Between 4 and 6 pumpovers are carried out daily.

ELEVAGE: when fermentation is complete, the wine is transferred to steel tanks and the lees discarded via frequent racking. Next the wine is transferred to large French oak casks where it remains for 24 months. When elevage is complete, the wine is blended in a steel tank where it remains for several months, following which it is bottled the summer prior to being put on the market.

ALCOHOL CONTENT: 14-15% by volume.

AVERAGE ANNUAL PRODUCTION: 9000 bottles.

TASTING NOTES: ruby-red with characteristic garnet highlights. The nose is intense with pleasing notes of forest floor intertwined with floral and fruit notes. On the palate, it is dry, warm and velvety; full-bodied, yet elegant and harmonious.