



Conte Leopardi

VARIETY: Verdicchio

CLASSIFICATION: Vino Spumante Brut

PRODUCTION AREA:

The grapes are from Marche's hills, in the typical area of production.

SOIL: Medium structure and clay

TECHNICAL PRODUCTION: Charmat Method

TASTING NOTES:

Bright greenish/yellow in colour with fine bubbles, this Spumante offers citrus notes with nice acidity and good concentration of flavour.

RECOMMENDED SERVING::

Perfect matching with fish and sea fruits dishes.

SERVICE TEMPERATURE: 9 - 10°C.

ALCOHOL: 12%.