



# Conte Leopardi

VARIETY: Moscato

CLASSIFICATION: Vino Spumante Dolce

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 sage, honey and tropical fruits notes.

RECOMMENDED SERVING Butter dessert and cookies, Panettone and Verona's Pandoro.

SERVICE TEMPERATURE: 9 - 10°C.

ALCOHOL: 9.5%.