

MONGIOIA



LEONHARD Secco Fermo Aromatico

CHARACTERISTICS OF THE VINEYARD

Grape variety:	100% Moscato Bianco
Classification:	Piedmont White DOC
Average age of the vineyards:	80 years
Training system:	Guyot
Average yield per hectare:	70 quintals
Exposure:	east
Soil structure:	silt, white clay, marl

PRODUCTION CHARACTERISTICS

Experimentation and improvement since 2012. In the 2020 vintage, partial modification of the method which further improved the drinkability and elegance and the strong reduction of the final bitterish gustatory sensation, the main characteristic of the vinification of this grape variety.

Vinification: Each cru (limited vineyard, exclusive producer of a certain type of fine wine), is vinified alone. After the shortest possible time from the harvest, a particular pressing takes place. Spontaneous fermentation takes place with indigenous yeasts selected from our ultra-secular vineyard in steel vats, it is carried out completely. Vinification in steel tanks.

Refinement: in the bottle, in an upright position

Alcohol content: 12.5% Vol

Aging capacity: 10 years

Formats: 750ml

ORGANOLEPTIC CARD

Fascinating, sensual and fascinating wine that does not fear comparison even when the moscato is vinified dry since it lends itself perfectly as an aperitif. In addition to the evident notes of yellow fruit pulp, citrus fruits and chamomile notes, it also reveals its own charm to the taste that captures the attention of lovers of this kind of wine which, in the panorama of whites in its category, makes it a soloist and a precious jewel. Bring to 5 °C just before serving.

PAIRINGS WITH LEONHARD

Seafood appetizer Pasta with clams Golden scampi Saffron risotto

Other possible combinations: spider crab alla Veneziana, whitefish with sage, pancakes alla pavese

The pairing of the heart: CREAMED COD AND POLENTA

