

# leopold



## FIEGL

Winemakers since 1782



## CUVE'E ROUGE LEOPOLD 2012

Denomination	D.O.C. Collio Rosso
Type of soil	Flysch and sandstone from the Ecocene epoch
Treatment method	Certified integrated disease treatment with controlled environmental impact
Training system	Guyot
Harvest period	End of September and beginning of October
Alcohol	14%
Aging	Barrique/tonneaux and bottle
Service temperature	16-18°C
Tasting notes	Intense ruby red color. It is a complex and intriguing wine with notes of red fruit such as cherry, plum, soft fruit, followed by spicy and balsamic aromas. On the palate, it is smooth and velvety with mature and balanced tannins. The minerality is the surprising element. Perfect to pair with meat, especially with barbecue.

FIEGL società agricola

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