

CONTE LEOPARDI DITTAJUTI

Property Name:	Az. Agr. Conte Leopardi Dittajuti	Region:	Le Marche	Total size:	160 ha. (395 ac.)
Established:	450 AD	Province:	Ancona	Total vineyards:	41 ha. (101ac.)
Township:	Numana	Wine area:	Rosso Conero	Years planted:	1968
Owner's name:	Conte Piervittorio Leopardi	Enologist:	Riccardo Cotarella	Re-planting:	1974, '91, '97 -'2000, '01, '02, '03
Total Production:	200,000 bottles	Agronomist:	Riccardo Cotarella	Soil:	Calcareous marl
Terrain:	Gentle slopes	Gen. Manager	Piervittorio Leopardi	Yield x vine:	Avg. 3.5 kg. / vine
Exposure:	Southern	Cellar Capacity:	5,000 hl.	Density:	2,400-4,600 v/ha.
Elevation:	150 meters	Wood:	500 hl.	Training:	Cordon & Guyot
First Traded:	1974			Harvesting:	Manual

NOTES: Enologist Riccardo Cotarella recently began consulting for the winery, so further and significant improvements surely lie ahead.

The property has been handed down from father to son for over 1,500 years!

The vineyards will reach in the near future the 50 hectares. The cellars were expanded recently to 1,400 square meters (15,070 square feet).

<u>WINES</u>	<u>CLASSIFICATION, FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
Bianco del Coppo Min 13.5% Alc/Vol	MARCHE SAUVIGNON IGT Freshly picked grapes are de-stemmed and then put through "criomaceration" (a cold maceration process) for a few hours, which extracts the desirable phenolic compounds while leaving behind the bitter (and darkening) phenolics. A soft pressing follows and the must is then fermented with selected yeasts, avoiding the malolactic fermentation. The wine is then left to rest for a period in the steel tanks, bottled, and held for an additional period before its release.	100% Sauvignon from six different clones	20,000 bottles
Calcare Min 13.5% Alc/Vol The grapes come from plots within the Vigneto del Coppo where the soil has higher calcareous content, hence the name.	MARCHE SAUVIGNON IGT The grapes come from plots within the Vigneto del Coppo where the soil has higher calcareous content, hence the name. Selected grapes are de-stemmed. "criomaceration" follows (see above), and after a very delicate pressing the free run juice is fermented 100% in stainless steel with selected yeasts at a controlled temperature. The wine fermented rests there for 5-6 months after which the wine is cold stabilized, bottled and held for an additional period before its release (more than 6 months).	100% Sauvignon from six different clones. 1) Selected grapes from specific plot at Vigneto del Coppo. 2) Longer "criomaceration." 3) Longer rest on the lees after fermentation.	10,000 bottles
Fructus Min 13% Alc/Vol	ROSSO CÒNERO DOC Carefully selected, fully ripe grapes are de-stemmed and soft-pressed. The must is then fermented with selected yeasts at a controlled temperature with 12-15 days of maceration. Once the malolactic fermentation has run its course, the wine is held for 7-8 months of refinement in steel tanks before bottling. Once in the bottle, it is held for an additional period of cellaring before release.	100% Montepulciano	60,000 bottles
Vigneti del Coppo Min 13.5% Alc/Vol	ROSSO CÒNERO DOC Carefully selected, grapes in an advanced stage of ripeness are de-stemmed and soft-pressed. The must is then fermented with selected yeasts at a controlled temperature with 15-20 days of maceration. Once the malolactic fermentation has run its course, the wine is held for 10-12 months of refinement in barriques before bottling. Once in the bottle, it is held for an additional period of cellaring before release.	100% Montepulciano	20,000 bottles
Pigmento Min 13.5% Alc/Vol	ROSSO CÒNERO DOCG - Riserva The ripest, and most perfect bunches of grapes are subjected to a sorting table, where any defective, or poorly ripened grapes are removed. Grapes are then de-stemmed and soft-pressed, and the must is fermented in temperature-controlled stainless steel tanks with selected yeasts, with a maceration on the skins of 18-20 days. Once the malolactic fermentation is complete, the wine is aged in Allier barriques for 20-22 months. Once in the bottle, it is held for another year of refinement before release.	100% Montepulciano	8,000 bottles
Casirano Min 13.5% Alc/Vol "Casirano" is an invented name from the varietals included: CA bernet SIRA H Montepulcia NO	Rosso Conero DOC Each varietal is fermented and aged separately. The grapes are hand-harvested and soft-pressed. The must undergoes alcoholic fermentation in temperature-controlled stainless steel tanks and is then racked into Allier barriques for the malolactic fermentation and 12 months of aging. The cuvée is then assembled and once it has rested for a period in steel tanks the wine is bottled and rests in the cellars for an additional 9-12 months before marketing.	85% Montepulciano 8% Syrah 7% Cabernet Sauvignon	7,000 bottles

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