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LEOPARDI DITTAJUTI

Gambero Rosso Editore
Slow Food Editore
“Italian Wines 2003”

Conte Leopardi Dittajuti

The wind and water of the Adriatic coast naturally regulate the temperature on the Cònero promontory, cooling down the hot summer nights and taking the chill off the winters. This makes the zone highly suited to growing good quality grapes for fresh, fragrant whites and nice stylish reds. He Leopardi winery owns almost 35 hectares of old and new vineyards and a cellar that is will equipped with efficient technology. The Sauvignons from the Coppo vineyards are both well structured, with a warm texture that lacks a little freshness. At the time of tasting, a slightly sulphurous note obscured the noses, repressing the varietal features. The Fructus is fresh and drinkable, thanks to briefer ageing than the other reds. The Vigneti del Coppo is a nice ruby red with warm, heady aromas of toasted oak and morello cherries, soft tannin and good extract on the palate. The Pimento has a fine ruby red, burgundy-tinged hue and its richly aromatic nose proffers cherry jam, cocoa powder and coffee. The juicy, soft palate reflects the nose, with a nice return of the fresh fruit in the finish. The Casirano is a blend of montepulciano, cabernet and syrah. Dark ruby red with purple highlights precede toasty notes on the nose, with vegetal hints from the French varieties and fruit and licorice from the montepulciano. The palate is even more impressively balanced, and the soft tannins contribute to an attractive roundness. This is a promising wine that just needs a little more time to grow.

Conti Leopardi Dittajuti - Via Marina II, 26 - 60026 Numana (AN)

Casirano Rosso '00	Two Glasses
Rosso Cònero Pimento'98	Two Glasses
Rosso Cònero Vigneti del Coppo '00	One Glass
Calcare Sauvignon '01	One Glass
Rosso Cònero Fructus '01	One Glass

From **The Oregonian**, Sunday, July 13, 2003

by **Matt Kramer**

“Kramer on Wine”

– **“Europe’s diverse grapes make for variety of World-Class Wines”**

Rosso Conero “Fructus” 2001, Count Leopardi Dittajuti; Rosso Conero “Vigneti del Coppo” 1999, Count Leopardi Dittajuti: What do you do when you taste two of the same type from the same producer that are equally, if differently, exceptional? You recommend them both.

Rosso Conero (pronounced COH-neh-roh) is a district in the Marches region on Italy’s east coast, just outside the big seaside city of Ancona. The rich, intense wine made from the montepulciano grape variety was underrated by almost everyone – including the Italians.

But in 1988, it burst onto the world scene courtesy of a triumph at a big international wine competition in London. After tasting 2,480 wines, the judges gave only three wines the highest rewards. Only one of the three was a red wine – and it was a Rosso Conero from the producer Umani Ronchi, which is sold in Oregon, by the way. A reputation, if not necessarily a legend, was born.

Because of that success, other producers were encouraged to raise their standards. That, in a nutshell, is the story of the ancient aristocratic Dittajuti family. The estate has been in the family since 450 A.D. When the son, Piervittorio Dittajuti, took over the family estate from his father in the early ‘90s, quality improved dramatically.

Both Fructus and Vigneti del Coppo are 100 percent montepulciano and both are from the Rosso Conero appellation.

Fructus is younger (from the 2001 vintage), more fruit-popping fresh and made without any oak influence. It’s a superb value at \$11.95 a bottle.

Rosso Conero “Vigneti del Coppo” 1999 is a single-vineyard bottling. Unlike Fructus, this wine has spent about a year in small French oak barrels, which gives the wine a smother, rounder taste, as well as a faint whiff of vanilla. It also has seen additional bottle aging before release. It’s also a bit more expensive at \$14.95 a bottle.

I served both wines side by side at a dinner, and guests kept switching back and forth trying to decide which they liked more...