



Tenuta San Leonardo

Fondata nel 1734



### PRODUCER PROFILE

Estate owned by:  
 Marchesi Guerrieri Gonzaga  
 Winemaker: Carlo Ferrini  
 Total acreage of vine: 86 (35 Ha)  
 Winery Production: 250,000 bottles  
 Region: Trentino

# San Leonardo Vigneti delle Dolomiti IGT

## WINE DESCRIPTION

The Tenuta San Leonardo is a project built on the passion to perfect the Bordeaux grapes of Cabernet Sauvignon, Carmenère and Merlot planted in Trentino since the beginning of the 20th century. The productive course of San Leonardo began during the early 1980 and the first vintage has to be considered the one of 1982. A wine of great and justified ambitions, San Leonardo is produced only in those vintages that ensure a quality result up to the winery expectations and when all elements ensure the production of a wine with a great personality and character.

## TASTING NOTES

Intense ruby red color with garnet highlights. A wine of remarkable intensity on the nose, which layers bell peppers and wild berries over a background note of vanilla. The palate is full, warm and impressively rounded, with intense aromatics that linger on the palate.

## FOOD PAIRING

Ideal with poultry, red meats, roasts, braises, game and aged cheeses.

## VINEYARD & PRODUCTION INFO

Vineyard name/appellation: Vigneti delle Dolomiti IGT  
 Vineyard location: Vallagarina, Trentino  
 Soil composition: Sandy to pebbly soil; loosely packed  
 Training method: Guyot and spurred cordon  
 Elevation: 490-650 ft above sea level  
 Vines/Acre: 6,000-6,500/ Ha  
 Exposure: South  
 Age: 13- 33 years  
 Harvest time: September and October  
 First vintage: 1982  
 Production: 65,000 - 95,000 bottles

## WINEMAKING & AGING

Varietal composition: 60% Cabernet Sauvignon, 30% Carmenère and 10% Merlot  
 Fermentation container: Cement tanks  
 Length of maceration: 15-18 days  
 Type of aging container: New and used French barriques  
 Aging method: Blending takes place after a strenuous selection done barrique by barrique.  
 Length of aging before bottle: 24 months  
 Length of bottle aging: 24 months

## ANALYTICAL DATA

Alcohol: 13 %  
 Residual sugar: 1 g/L  
 Acidity: 5.80 g/L  
 Dry extract: 30.2 g/L

