



PRODUCER PROFILE

Estate owned by:
Marchesi Guerrieri Gonzaga
Winemaker: Carlo Ferrini
Total acreage of vine: 62 (35 Ha)
Winery Production: 250,000 bts
Region: **TRENTINO**

RIESLING TRENTINO DOC

WINE DESCRIPTION

San Leonardo Riesling comes from a vineyard located in the higher part of Val di Cembra, at approximately 700 metres a.s.l. The special sandy loam terrain of porphyric origin gives the wine a characteristic elegance and structure. Very enjoyable when young, this Riesling is intended to age. A wine with great longevity whose structure and minerality will increase over time.

TASTING NOTES

Straw-yellow color with yellow highlights. It is intensely fruity on the nose with fine aromas of tropical and citrus fruits, orange blossom, linden honey, and mineral fragrances. The palate is dry, fresh, smooth, with great elegance and a perfect balance between the structure and the lively acidity. A very long mineral finish.

FOOD PAIRING

Perfect as an aperitif. Pairs well with seafood such as oysters, shellfish, cured trout, fried frog, snail, risotto with herbs and grilled fish.

VINEYARD & PRODUCTION INFO

Vineyard location:	Vallagarina, Trentino
Vineyard size:	1 Ha
Soil composition:	Sandy loam, of porphyric origin
Training method:	Guyot
Elevation:	700 m a.s.l.

WINEMAKING & AGING

Varietal composition:	100% Riesling
Fermentation container:	Stainless steel tanks (20 days at 13°C)
Maceration technique:	Pre-fermentative cold maceration for 12 hours
Type of aging container:	50% Tonneaux, 50% Stainless steel tanks
Length of aging:	12 months sur lie

