SAN LEONARDO

SAN LEONARDO VIGNETI DELLE DOLOMITI IGT

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 PAIRINGS

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

VINEYARD & PRODUCTION INFO

Vineyard location:Vallagarina, TrentinoSoil composition:Sandy to pebbly soilTraining method:Guyot and spurred cordonElevation:490-650 ft asl

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Exposure: South
Vine age: 13- 33 years

Harvest time: September and October

First vintage: 1982

Production: 65,000 - 95,000 bottles

WINEMAKING & AGING

Fermentation container:

Variety composition: 60% Cabernet Sauvignon, 30% Carmenère

and 10% Merlot Cement tanks

Type of aging container: New and used French barriques

Length of aging:24 monthsLength of bottle aging:24 months

TECHNICAL DATA

 $\begin{array}{lll} \textbf{Alcohol:} & 13 \% \\ \textbf{Residual sugar:} & 1 \text{ g/L} \\ \textbf{Acidity:} & 5.8 \text{ g/L} \\ \textbf{Dry extract:} & 0.2 \text{ g/L} \\ \end{array}$

PRODUCER PROFILE

Estate owned by:
Winemaker:
Total land under vine:

Marchesi Guerrieri Gonzaga
Carlo Ferrini
86 hectares

Total winery production: 250,000 bottles/year

Region: Trentino







