



# San Leonardo

1724

## San Leonardo 2017

### **The estate grand vin: a duet of sustained elegance and identity**

San Leonardo 2017, the new vintage of the Trentino estate's grand vin, boasts the typically elegant, spiced and balsamic bouquet which, since its 1982 debut, has made it an unmistakable benchmark in Italian winemaking. This time, however, wine-lovers and collectors may be frustrated in their search, since there are only 38,000 bottles to cover the world market.

The growing year was marked by adverse weather events, with some positive intervals. Following a frigid January and remarkably rainy February, for example, an early budbreak in spring seemed quite promising. A hot, dry summer pushed along gradual, consistent ripening of the fruit, but then two violent hailstorms hit, on the 6th and 8th August, which considerably reduced the final yield of the growing year. "Despite the challenges caused by the weather," reported Anselmo Guerrieri Gonzaga, "the characteristics of the grapes that arrived in the cellar were solidly in line with those that have made our San Leonardo so unique."

Nestled between the Monti Lessini and Monte Baldo, the estate vineyards are protected from direct sun for several hours of the day; this situation, plus the fact that many of them are trained to the pergola trentina, prevents excessive sugar concentration in the grapes, which, in turn, means moderate alcohol levels of around 13% in the wines here. Further, significant day-night temperature differentials during the summer favour the development of aroma precursors. And finally, the use of indigenous yeasts, fermentation in small concrete vats that have been used at San Leonardo since the 1950s, and frequent manual punch-downs "all contribute to the distinctive and unmistakable signature of our grand vin," comments estate director Luigino Tinelli.

"San Leonardo is fortunate to have staff whose families have lived here for generations," added Marchese Anselmo, "and even though we had to surrender much of our anticipated crop, their expertise and experience are what enabled us to preserve the sustained identity of San Leonardo this year, too."

Following a lengthy bottle-ageing of 24 months, San Leonardo 2017 is available on all markets from the 21st of March 2022.

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A thousand years ago, San Leonardo was a monastery. For the past three centuries, it has been the residence of the Marchesi Guerrieri Gonzaga, its proud and devoted custodians. The tenuta comprises 300 hectares, of which 30 are organically-cultivated vineyards, protected from the cold northern winds by the surrounding Trentino mountains, while benefitting from the temperate breezes from Lake Garda. Here, Cabernet Sauvignon, Carmenère and Merlot thrive. These are the varieties used in the production of San Leonardo, the estate's symbolic wine, and Terre di San Leonardo, its second vin, noted for its great freshness and harmony. The refined Villa Gresti is made from a blend of Merlot and Camenère, while the oldest vines gift a remarkable Carmenère monovarietal.

The Sauvignon Blanc and Riesling vines are grown across 15 hectares of the most northerly part of the estate, between the Val di Cembra and the Avisane hills, at an altitude of 400 to 600 metres. These produce Vette di San Leonardo, a floral and superbly vertical wine, and Riesling di San Leonardo, an elegant and mineral-rich expression of this wonderful wine grape. San Leonardo is an ancient and timeless world where patient practices in the cellar, still today resolutely artisanal, gift the world with authentic jewels of Italian winemaking, wines that are notable for their vibrancy, harmony and innate elegance.