



# San Leonardo

1724

## San Leonardo

I.G.T. Vigneti delle Dolomiti

60% Cabernet Sauvignon, 30% Carmenère, 10% Merlot

*The iconic wine of the estate, with its roots deep in its centuries-old history. A classic Bordeaux blend of breed, aristocratic elegance, and extraordinary longevity.*

**Vintage:** 2017

**Grape varieties:** The vineyards used for San Leonardo are located within the estate.

*Vineyard age :* from 25 to 75 years old.

*Training system and plant density:* spurred cordon for Cabernet Sauvignon and Merlot planted at 6,250 strains/hectare. Pergola trentina for Carmenère to 1,800 strains and guyot to 5,200 strains/hectare.

*Altitude:* 150 – 250 meters a.m.s.l.

*Exposure:* Nord-est, sud-ovest.

*Soils:* Light and sandy for Cabernet Sauvignon and Carmenère; clayey with excellent draining power for Merlot.

*Yield of grapes per hectare:* 60 q in row, 80-90 q in pergola.

**Seasonal trend:** 2017 was a difficult year, even if it started early and in the best way. A remarkable January with lows even below ten degrees for at least a couple of days and a February with more than 100 mm of rain. This season also started slightly earlier, both the treatments and the checkering were carried out a week earlier than the previous two years. Summer with very little rain and high temperature range (June 8/35C°, July 10/36C°, August 10/35C°) heralded another great year.

Then unfortunately on the 6th and 8th of August two hailstorms compromised part of the vineyards. A normal first half of September with little temperature range and little humidity, was followed by a strong change with lows often below ten degrees and maximums around 24/25 C° which favoured a perfect ripening of the grapes.

**Harvest:** Began on the 13th of September with the Merlot and ended with the Carmenère on the 28th of September.

**Fermentation and maturation:** Spontaneous fermentation and maceration for 12/16 days in small concrete tanks with various daily pumpovers and délestage. After racking, malolactic fermentation takes place in the same tanks and the wine remains in decantation for a few months. After 24 months of aging in medium-toasted first, second and third passage French oak barrels, the final assembly follows in the historic percentages of 60% Cabernet Sauvignon, 30% Carmenère and 10% Merlot. The wine is finally bottled and remains for at least 24 months in our cellars before being put on the market.

**Aging potential:** 30 years and more.

**Analytical data:**

*Alcohol percentage* : 13 vol.%

*Total acidity* : 5,76 g/l

**Winemaker:** Carlo Ferrini

**Sizes and quantities of bottles produced:**

Half bottle 0,375l.	2000 pcs.
Standard bottle 0,750l.	38192 pcs.
Magnum 1,5l.	1800 pcs.
Double magnum 3l.	120 pcs.
Imperial 6 l.	20 pcs.
Salmanazar 9 l.	6 pcs.
Balthazar 12 l.	4 pcs.
Melchior 18 l.	2 pcs.

**Recommended serving temperature:** 16 C°.

**Tasting Notes:** Intense ruby red; seductive olfactory complexity, it opens with hints of berries, continues with balsamic notes, undergrowth, tobacco and aromatic herbs. On the palate it is lively and elegant, it shows a perfect taste-olfactory correspondence, refined tannins, great balance and depth. The finish is of great persistence.

**History:** It was 1982 when the Marquis Carlo Guerrieri Gonzaga developed an innovative winemaking technique, giving life to what would become one of the most famous Italian Bordeaux blends: he decided to parcel out the land and vinify each variety separately to keep its character unchanged. Only before bottling and after aging for 24 months in French oak barriques were the wines that then made the San Leonardo assembled.



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