



PRODUCER PROFILE

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

Vette di San Leonardo Sauvignon Blanc Vigneti delle Dolomiti IGT

WINE DESCRIPTION

Vette di San Leonardo owes its name to the majestic peaks – “vette” in Italian – which frame the vineyards that give it birth. The complex minerality and youthful freshness of these mountains are reflected in Vette’s sensory profile.

TASTING NOTES

Straw-yellow colour with greenish highlights. This wine has an aromatic fragrance with the typical hints of white peach, green peppercorn over a pleasing note of sage. The palate is dry, enjoyably fresh, full-bodied, with a great mineral complexity.

FOOD PAIRING

Excellent aperitif and ideal with fish dishes (both grilled and smoked), white meats, charcuterie and soft 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:	Pergola trentina
Elevation:	490-650 ft above sea level
Yield/Acre:	90 quintals/ Ha
Exposure:	South
Age:	6- 15 years
Harvest time:	September
First vintage:	2011
Production:	85,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of maceration:	Cold maceration at 12 °C for 12 days
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	5 months sur lie with frequent battonage
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	1.2 g/L
Acidity:	7 g/L
Dry extract:	19.9 g/L

