

SAN LEONARDO

VIGNETI DELLE DOLOMITI IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 35 ha
Soil composition: sandy to pebbly soil; loosely packed
Training method: Guyot and spurred cordon
Elevation: 1,607-2,132 ft a.s.l.
Vines/ha: 6,000-6,500 vines/ha
Exposure: South
Vines age: 13-33 years
Harvest time: September and October
First vintage: 1982
Production: 65,000-95,000 bottles



WINEMAKING & AGING

Varietal composition: 60% Cabernet Sauvignon, 30% Carmenère and 10% Merlot

Fermentation

Container: cement tanks

Length: 15-18 days

Maceration

Length: 15-18 days

Aging

Container: new and used barriques

Wood: French oak

Length: 24 months

In bottle: 24 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: 1 g/l

Acidity: 5.80 g/l

Dry extract: 30.85 g/l



FOOD PAIRINGS

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



TASTING NOTE

Intense ruby-red color with garnet highlights.

A wine of remarkable intensity on the nose, with layers of bell peppers and wild berries over a background note of vanilla.

The palate is full, warm, and impressively rounded, with intense aromatics that linger.

PRODUCER PROFILE

Estate owned by: Marchesi

Guerrieri Gonzaga

Winemaker: Carlo Ferrini

Total land under vine: 35 ha

Winery production: 250,000 bts

Region: Trentino (Italy)



San Leonardo
1724

