

TERRE DI 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: 5,100 vines/ha
Exposure: South-East
Vines age: 5-25 years
Harvest time: October
First vintage: 2006
Production: 95,000 bottles



WINEMAKING & AGING

Varietal composition: 50% Cabernet Sauvignon, 40% Merlot, 10% Carmenere

Fermentation

Container: cement tanks

Length: 15-18 days

Maceration

Length: 15-18 days

Aging

Container: 80% barrels, 20% barriques

Wood: Slavonian and French oak

Length: 18 months in barrels, 6 months in barriques

In bottle: minimum 6 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 1 g/l

Acidity: 5.60 g/l

Dry extract: 29.2 g/l



FOOD PAIRINGS

Ideal with rice and pasta in tomato or meat sauces, filled pasta, grilled meats, poultry, white meats, and soft cheeses.



TASTING NOTE

Brilliant ruby red with attractive depth. Aromas are alcohol- and fruit-rich when young, mellowing with bottle aging into ripe plum fruit layered over a faintly grassy background note. Dry, soft, and well-balanced on the palate, with a pleasing bitterish twist in the finish and good aromatic length.

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

