

VETTE DI SAN LEONARDO

SAUVIGNON BLANC VIGNETI DELLE DOLOMITI IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 35 ha
Soil composition: sandy to pebbly soil; loosely packed
Training method: pergola trentina
Elevation: 1,607-2,132 ft a.s.l.
Vines/ha: 2,500 vines/ha
Exposure: South
Vines 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: 12 days
Temperature: 54 °F

Maceration

Technique: cold maceration
Length: 12 days

Aging

Container: stainless steel tanks
Length: 5 months sur lie with frequent battonage
In bottle: 3 months



TECHNICAL DATA

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



FOOD PAIRINGS

An excellent aperitif and ideal with fish dishes (both grilled and smoked), white meats, charcuterie, and soft cheeses.



TASTING NOTE

Straw-yellow color with greenish highlights. Aromatic fragrance with typical hints of white peach, green peppercorn, and sage. The palate is dry, enjoyably fresh, and full-bodied, with great mineral complexity.

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)

