

VILLA GRESTIT

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: 10-20 years
Harvest time: September
First vintage: 2000
Production: 15,000 bottles



WINEMAKING & AGING

Varietal composition: 60% Merlot, 30% Cabernet Sauvignon, 10% Carmenere

Fermentation

Container: cement tanks

Length: 15-18 days

Maceration

Length: 15-18 days

Aging

Container: new and used barriques

Length: 12-14 months

In bottle: 12 months



TECHNICAL DATA

Alcohol: 13.5%
Residual sugar: 1.2 g/l
Acidity: 5.8 g/l
Dry extract: 28 g/l



FOOD PAIRINGS

Ideal with red meat dishes, poultry, roasts, braised or stewed meats, game, and mature cheeses.



TASTING NOTE

Intense ruby red.
A broad, pervasive nose with lingering notes of tobacco and intriguing hints of vanilla and cocoa powder.
The palate offers a perfect balance of softness and acidity, with sweet, elegantly assertive, and velvet-smooth tannins characteristic of Merlot.

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

