



San Leonardo

1724



Carmenère Vigneti delle Dolomiti IGT

WINE DESCRIPTION

This variety belongs to the Cabernet family of grapes. The name "Carménère" originates from the French word for crimson (carmin) which refers to the brilliant crimson colour of the autumn foliage prior to leaf-fall. San Leonardo's Carmenère comes from the estate's oldest vineyards. The grapes are vinified exclusively in cement tanks (50-80 hl), and undergo manual cap immersion several times a day.

TASTING NOTES

Pronounced ruby red colour with violet highlights. It has remarkable aromatic intensity, with fragrances encompassing green peppers and wild berries. The palate is full and warm, slightly herbaceous when young, becoming more rounded with age; it has an exceptionally prolonged aromatic persistence. A wine of quite extraordinary character and longevity.

FOOD PAIRING

Ideal with red meat dishes, poultry, roasts, braised or stewed meats, game and mature 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:	Guyot and spurred cordon
Elevation:	490-650 ft above sea level
Yield/Acre:	50-60 quintals/ Ha
Exposure:	South- east
Age:	35- 50 years
Harvest time:	October
First vintage:	2007
Production:	4,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Carmenère
Fermentation container:	Cement tanks
Length of maceration:	15-18 days
Type of aging container:	New and used barriques
Length of aging before bottle:	18-24 months
Length of bottle aging:	3 years

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	1 g/L
Acidity:	5.80 g/L
Dry extract:	30.2 g/L

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

