

# San Leonardo Vigneti delle Dolomiti IGT

  
**San Leonardo**  
1724



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## PRODUCER PROFILE

Estate owned by:  
Marchesi Guerrieri Gonzaga  
Winemaker: Carlo Ferrini  
Total acreage of vine: 86 (35 Ha)  
Winery Production: 250,000 bottles  
Region: Trentino

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## WINE DESCRIPTION

The Tenuta San Leonardo is a project built on the passion to perfect the Bordeaux grapes of Cabernet Sauvignon, Carmenère and Merlot planted in Trentino since the beginning of the 20th century. The productive course of San Leonardo began during the early 1980 and the first vintage has to be considered the one of 1982. A wine of great and justified ambitions, San Leonardo is produced only in those vintages that ensure a quality result up to the winery expectations and when all elements ensure the production of a wine with a great personality and character.

## TASTING NOTES

Intense ruby red color with garnet highlights. A wine of remarkable intensity on the nose, which layers bell peppers and wild berries over a background note of vanilla. The palate is full, warm and impressively rounded, with intense aromatics that linger on the palate.

## FOOD PAIRING

Ideal with poultry, red meats, roasts, braises, game and aged 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  
Vines/Acre: 6,000-6,500/ Ha  
Exposure: South  
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 of maceration: 15-18 days  
Type of aging container: New and used French barriques  
Aging method: Blending takes place after a strenuous selection done barrique by barrique.  
Length of aging before bottle: 24 months  
Length of bottle aging: 24 months

## ANALYTICAL DATA

Alcohol: 13 %  
Residual sugar: 1 g/L  
Acidity: 5.80 g/L  
Dry extract: 30,85 g/L

