



Tenuta San Leonardo

Fondata nel 1724



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

Terre di San Leonardo Vigneti delle Dolomiti IGT

WINE DESCRIPTION

The varied microclimates of San Leonardo favored the introduction of international varieties such as Cabernet Sauvignon, cultivated at the higher elevations, and Merlot, grown in the low lands of the estate. Terre di San Leonardo is a youthful interpretation of the microclimate, a classic Bordeaux style blend, which retraces the terroir path trod by its prestigious sibling San Leonardo, matching its intensity and refined elegance.

TASTING NOTES

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

FOOD PAIRING

Ideal with rice and pasta in tomato or meat sauces, and filled pasta, as well as grilled meats, poultry, white meats and soft 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:	70-80 quintals/ Ha
Exposure:	South east
Age:	5- 25 years
Harvest time:	October
First vintage:	2006
Production:	95,000 bottles

WINEMAKING & AGING

Varietal composition:	50% Cabernet Sauvignon, 50% Merlot
Fermentation container:	Cement tanks
Length of maceration:	15-18 days
Type of aging container:	80% Slovenian oak barrels, 20% French barriques
Length of aging before bottle:	18 months (Slovenian oak barrels), 6 months (French barriques)
Length of bottle aging:	6 months minimum

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	1 g/L
Acidity:	5.60 g/L
Dry extract:	29.2 g/L

