

Vette di San Leonardo Sauvignon Blanc Vigneti delle Dolomiti IGT

WINE DESCRIPTION

Vette di San Leonardo owes its name to the majestic peaks – “vette” in Italian – which frame the vineyards that give it birth. The complex minerality and youthful freshness of these mountains are reflected in Vette’s sensory profile.

TASTING NOTES

Straw-yellow colour with greenish highlights. This wine has an aromatic fragrance with the typical hints of white peach, green peppercorn over a pleasing note of sage. The palate is dry, enjoyably fresh, full-bodied, with a great mineral complexity.

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

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| Vineyard name/appellation: | Vigneti delle Dolomiti IGT |
| Vineyard location: | Vallagarina, Trentino |
| Soil composition: | Sandy to pebbly soil; loosely packed |
| Training method: | Pergola trentina |
| Elevation: | 490-650 ft above sea level |
| Yield/Acre: | 90 quintals/ Ha |
| Exposure: | South |
| Age: | 6- 15 years |
| Harvest time: | September |
| First vintage: | 2011 |
| Production: | 85,000 bottles |

WINEMAKING & AGING

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| Varietal composition: | 100% Sauvignon Blanc |
| Fermentation container: | Stainless steel tanks |
| Length of maceration: | Cold maceration at 12 °C for 12 days |
| Type of aging container: | Stainless steel tanks |
| Length of aging before bottle: | 5 months sur lie with frequent battonage |
| Length of bottle aging: | 3 months |

ANALYTICAL DATA

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

