



San Leonardo

Vintages



San Leonardo
1724

A monastery with over a millennium of history has served for three centuries now as the estate residence of the Marchesi Guerrieri Gonzaga family, who are its passionate stewards. Comprising a total of 300 hectares, of which 30 are planted to organically-farmed vineyards, the estate is protected by the massive barrier of the Trentino Alps, which blunt the force of the cold northern winds and welcome the mild breezes from nearby Lake Garda.

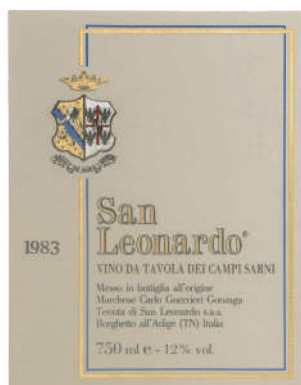
Estate-grown Cabernet Sauvignon, Carmenère, and Merlot are dedicated to the production of San Leonardo and its second vin Terre di San Leonardo. A cuvée of Merlot, Cabernet Sauvignon and Carmenère composes the elegant Villa Gresti di San Leonardo, while the most “ancient” vines of Carmenère yield a wine that bears the name of this grape variety. Sauvignon Blanc and Riesling, grown on 15 hectares in the northernmost part of Trentino, between the Val di Cembra and the Avisio hills, go to produce Vette di San Leonardo and Riesling. Finally, the crisp, aromatic Gemma di San Leonardo rosé is the fruit of a few hectares of estate-grown Lagrein.

San Leonardo is an ancient world where patient winemaking practices, still uncompromisingly artisanal, yield jewels of Italian enology, wines renowned for their vibrancy, harmony, and innate elegance. San Leonardo has also been named a “Friend of Biodiversity” company and was certified by Equalitas in 2024 for its environmental, social, and economic sustainability.

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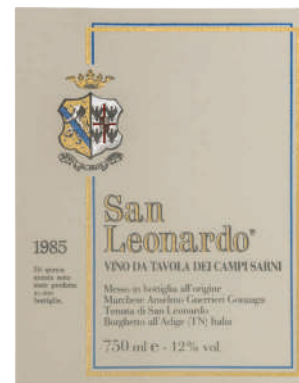


1982	Half Bottle	0
Cabernet Sauvignon	Bottle	9,780
Carmenère	Magnum	0
Merlot	Double Magnum	0
DENOMINATION	Imperiale	0
Vino da tavola dei Campi Sarni	Salmanazar	0
ALCOHOL	Balthazar	0
12% vol	Melchior	0
ACIDITY		
5.85		
PH		
3.50		



1983	Half Bottle	0
Cabernet Sauvignon	Bottle	18,600
Carmenère	Magnum	0
Merlot	Double Magnum	0
DENOMINATION	Imperiale	0
Vino da tavola dei Campi Sarni	Salmanazar	0
ALCOHOL	Balthazar	0
12% vol	Melchior	0
ACIDITY		
6		
PH		
3.60		

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1985	Half Bottle	0
Cabernet Sauvignon	Bottle	21,500
Carmenère	Magnum	0
Merlot	Double Magnum	0
DENOMINATION	Imperiale	0
Vino da tavola dei Campi Sarni	Salmanazar	0
ALCOHOL	Balthazar	0
12% vol	Melchior	0
ACIDITY		
5.90		
PH		
3.80		

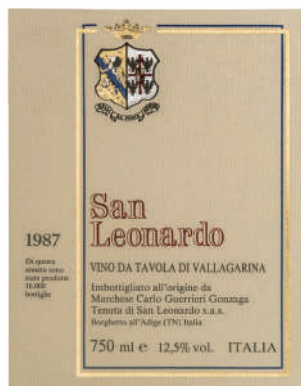


1986	Half Bottle	0
Cabernet Sauvignon	Bottle	27,700
Carmenère	Magnum	830
Merlot	Double Magnum	0
DENOMINATION	Imperiale	0
Vino da tavola dei Campi Sarni	Salmanazar	0
ALCOHOL	Balthazar	0
12.5% vol	Melchior	0
ACIDITY		
5.70		
PH		
3.70		

SEASONAL TRENDS

Insistent rain in the first and second ten days of June with heavy precipitation during and after flowering. As much as 180 millimeters of rain fell over twenty days while the highest average temperature was 25 °C and the lowest 12.8 °C. The summer witnessed a dry period, which continued throughout autumn, so that we were able to postpone the harvest until late October. The period leading up to the harvest saw considerable day-night temperature fluctuations with a minimum in October of 7 °C and a maximum of 23 °C.

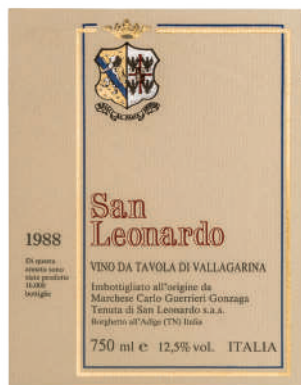
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1987	Half Bottle	0
Cabernet Sauvignon	Bottle	16,000
Carmenère		
Merlot	Magnum	530
DENOMINATION		
Vino da tavola di Vallagarina	Double Magnum	0
ALCOHOL		
12.5% vol	Imperiale	0
ACIDITY		
5.60	Salmanazar	0
PH		
3.65	Balthazar	0
	Melchior	0

SEASONAL TRENDS

Another rainy growing year during flowering, with 181 millimeters in May and June, followed by a dry July, particularly in the third week of the month. There was more heavy rain in late August but September was dry, with only 33 millimeters of precipitation. Unfortunately, October was extremely wet with 160 millimeters of rainfall and only 74 hours of sunshine, compared with an average for the previous thirteen years of 145 hours.

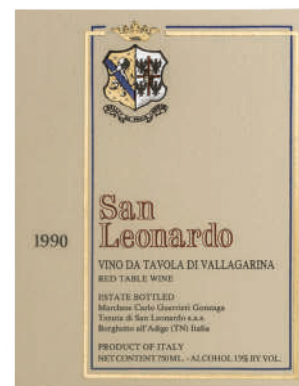


1988	Half Bottle	0
Cabernet Sauvignon	Bottle	29,700
Carmenère		
Merlot	Magnum	1,270
DENOMINATION		
Vino da tavola di Vallagarina	Double Magnum	0
ALCOHOL		
12.5% vol	Imperiale	0
ACIDITY		
5.75	Salmanazar	0
PH		
3.50	Balthazar	0
	Melchior	0

SEASONAL TRENDS

San Leonardo's first great vintage, which witnessed heavy rain in May (118 millimeters) followed by a dry summer when temperatures overall averaged nearly 30 °C. From the third ten days in July until 15 August, the average temperature was 32 °C, which is very high for the area. Picking began on 6 October for the Merlot, 15 October for the Cabernet Franc and 23 October for the Cabernet Sauvignon. A crucial factor was the high day-night temperature fluctuation during September, with a minimum of 10.5 °C and maximum of about 26 °C.

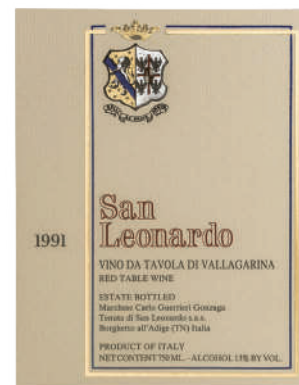
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1990	Half Bottle	0
Cabernet Sauvignon	Bottle	30,270
Carmenère		
Merlot	Magnum	1,500
DENOMINATION		
Vino da tavola di Vallagarina	Double Magnum	0
ALCOHOL		
13% vol	Imperiale	0
ACIDITY		
6	Salmanazar	0
PH		
3.60	Balthazar	0
	Melchior	0

SEASONAL TRENDS

Another outstanding growing year with very little rainfall, totaling only 380 millimeters from April to October in comparison with an average of 570 millimeters. The year also enjoyed a very high number of hours of sunlight (1407), making it with 1985 one of the two sunniest vintages of the past twenty years in our area. During the harvest period, which ended on 18 October, temperature fluctuations were normal.

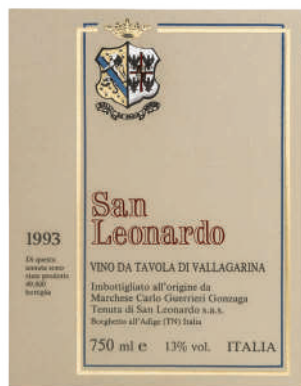


1991	Half Bottle	4,608
Cabernet Sauvignon	Bottle	34,436
Carmenère		
Merlot	Magnum	1,512
DENOMINATION		
Vino da tavola di Vallagarina	Double Magnum	22
ALCOHOL		
13% vol	Imperiale	0
ACIDITY		
5.35	Salmanazar	0
PH		
3.53	Balthazar	0
	Melchior	0

SEASONAL TRENDS

Unfortunately, the months of June and July were particularly wet with rainfall reaching 307 millimeters. This was followed by a dry August with maximum temperatures in the second ten days spiking at 39 °C with an average of 33 °C. The first half of October, the month of the harvest, witnessed fully 145 millimeters of rain, which partially jeopardized the quality of the fruit.

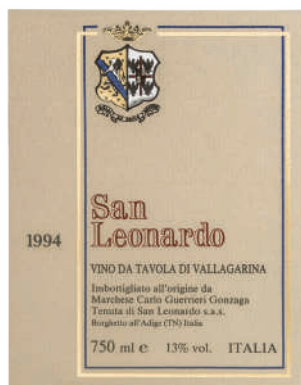
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1993	Half Bottle	4,662
Cabernet Sauvignon	Bottle	45,727
Carmenère		
Merlot	Magnum	1,512
DENOMINATION		
Vino da tavola di Vallagarina	Double Magnum	120
ALCOHOL		
13% vol	Imperiale	0
ACIDITY		
5.36	Salmanazar	0
PH	Balthazar	0
3.64	Melchior	0

SEASONAL TRENDS

The growing year was within the norm in terms of temperatures, except for the first half of August, when the average was almost 34 °C and there was practically no rain (2.4 millimeters). We should note that precipitation was high and concentrated in a very few days, with 194 millimeters in late September and early October. Picking was carried out during dry intervals on 22 September for Merlot and after 10 October for Cabernet.

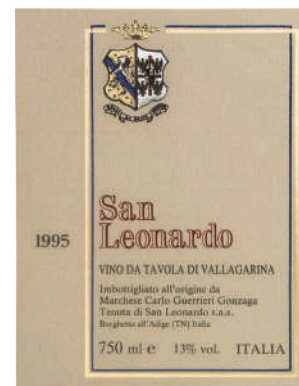


1994	Half Bottle	2,350
Cabernet Sauvignon	Bottle	44,100
Carmenère		
Merlot	Magnum	1,500
DENOMINATION		
Vino da tavola di Vallagarina	Double Magnum	100
ALCOHOL		
13% vol	Imperiale	0
ACIDITY		
5.6	Salmanazar	0
PH	Balthazar	0
5.50	Melchior	0

SEASONAL TRENDS

The growing year was plagued by rainfall concentrated at the crucial moments of the vine's vegetative cycle (flowering, veraison, ripening). Of the 686 millimeters of rain that fell from April to October, fully 454 millimeters fell in the months of May, with 100 millimeters, June, with 107 millimeters, and above all September, with 246 millimeters. Temperatures were close to average, the maximum of 32 °C being recorded in July and August. Nevertheless, the harvest went ahead with no particular problems, ending on 6 October.

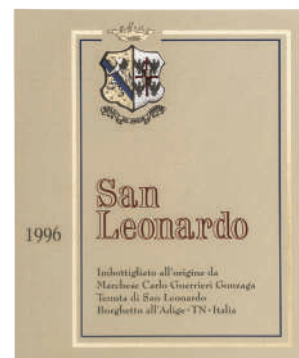
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1995	Half Bottle	4,700
Cabernet Sauvignon	Bottle	47,200
Carmenère		
Merlot	Magnum	3,000
DENOMINATION		
Vino da tavola di Vallagarina	Double Magnum	150
ALCOHOL		
13% vol	Imperiale	0
ACIDITY		
5.75	Salmanazar	0
PH	Balthazar	0
3.43	Melchior	0

SEASONAL TRENDS

Weather during the 1995 growing year was normal, with very low precipitation totaling only 404 millimeters. The rainiest month was May with as much as 140 millimeters, half of this falling in the second ten days of the month. In contrast, the driest month was October, with only 1.7 millimeters of rain, which fell after harvesting was completed on 18 October. There was another positive note in that October enjoyed fully 150 hours of sunshine, one third more than the average for the previous twenty years.

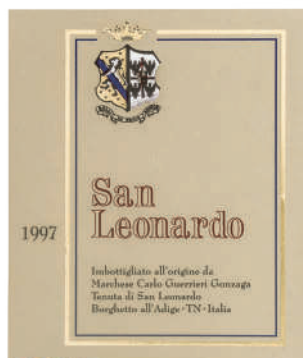


1996	Half Bottle	7,050
Cabernet Sauvignon	Bottle	51,200
Carmenère		
Merlot	Magnum	3,000
DENOMINATION		
I.G.T. Vallagarina	Double Magnum	200
ALCOHOL		
13% vol	Imperiale	12
ACIDITY		
5.5	Salmanazar	12
PH	Balthazar	0
3.68	Melchior	0

SEASONAL TRENDS

Flowering was perfect in 1996, with rainfall, hours of sunshine and temperatures all in line with the seasonal average. The only exception was summer, when rainfall was above average and temperatures were lower than in previous years. September was perfect with 33 millimeters of rain, only half of the average of 66 millimeters. The harvest, which ended on 19 October, suffered from higher rain in the second ten days of the month. Day-night temperature fluctuations were average.

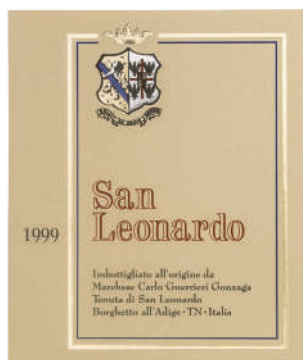
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1997	Half Bottle	10,000
Cabernet Sauvignon	Bottle	68,085
Carmenère	Magnum	2,300
Merlot	Double Magnum	100
DENOMINATION	Imperiale	10
I.G.T. Vallagarina	Salmanazar	10
ALCOHOL	Balthazar	0
13% vol	Melchior	0
ACIDITY		
5.6		
PH		
3.8		

SEASONAL TRENDS

The 1997 vintage, with 1990 and 1995, was the growing year that saw least precipitation. There were only 470 millimeters of rain in total, most of it concentrated in the period from mid June to mid July. Hours of sunshine were within the norm and high in the months of September and October. Temperature fluctuations in the same period were considerable, with a difference of 17 °C between day and night temperatures in September, and 13 °C in October. The Merlot grapes were the first to be harvested, starting on 2 October and continuing until 20 October. There was a total absence of rain in the second ten days of the month and thereafter.

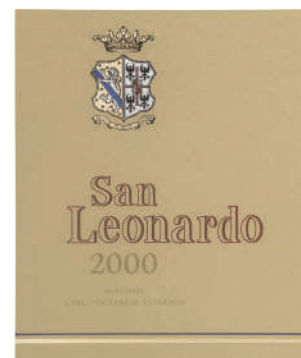


1999	Half Bottle	3,870
Cabernet Sauvignon	Bottle	71,500
Carmenère	Magnum	4,880
Merlot	Double Magnum	190
DENOMINATION	Imperiale	11
I.G.T. Vallagarina	Salmanazar	10
ALCOHOL	Balthazar	0
13% vol	Melchior	0
ACIDITY		
5.4		
PH		
3.58		

SEASONAL TRENDS

Another growing year with very little precipitation, totaling 480 millimeters from April to October. Rainfall was concentrated particularly in April and the last ten days of August but the August precipitation did not jeopardize the ripening of the grapes. The months of July and August saw little rain – only 40 millimeters in August – and very high temperatures with averages of almost 32 °C in July. In September, there were also considerable temperature fluctuations, especially during the first twenty days of the month. For Merlot grapes, the harvest started on 27 September whereas Cabernet continued to be picked until 15 October.

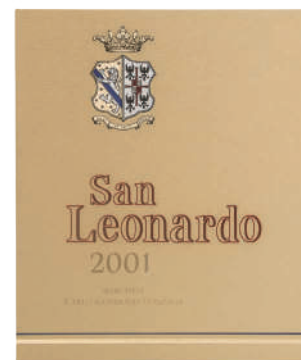
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2000	Half Bottle	4,690
Cabernet Sauvignon	Bottle	81,059
Carmenère	Magnum	3,048
Merlot	Double Magnum	199
DENOMINATION	Imperiale	10
I.G.T. Vigneti delle Dolomiti	Salmanazar	10
ALCOHOL	Balthazar	0
13% vol	Melchior	0
ACIDITY		
5.5		
PH		
3.88		

SEASONAL TRENDS

A very dry growing year. Precipitation of only 229 millimeters from April to October made it the least rainy year since 1983. The flowering period was very favourable with only 36 millimeters of rainfall in May and June, followed by normal weather. September was very dry with almost no precipitation and day-night temperature fluctuations of more than 15 °C. The harvest took place from mid September until early October in ideal conditions.

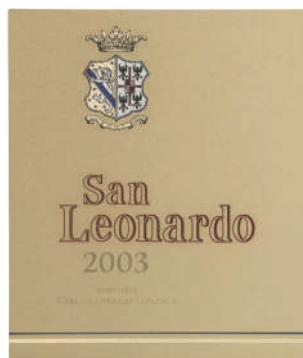


2001	Half Bottle	2,330
Cabernet Sauvignon	Bottle	75,750
Carmenère	Magnum	2,986
Merlot	Double Magnum	200
DENOMINATION	Imperiale	10
I.G.T. Vigneti delle Dolomiti	Salmanazar	10
ALCOHOL	Balthazar	0
13% vol	Melchior	0
ACIDITY		
5.5		
PH		
3.8		

SEASONAL TRENDS

The growing year went as expected with the exception of a fairly rainy period during the first half of September, which did not, however, jeopardize the ripening of the fruit. The flowering period was excellent. The third ten days of May and the whole of June witnessed little rainfall (only 25 millimeters of rain in June) and an average June temperature of about 20 °C with 46% humidity. The harvest began on 26 September and ended without any unforeseen difficulties on 15 October.

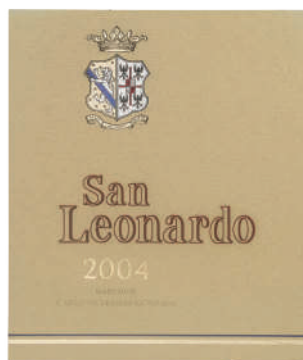
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2003	Half Bottle	3,000
Cabernet Sauvignon	Bottle	52,246
Carmenère	Magnum	2,970
Merlot	Double Magnum	200
DENOMINATION	Imperiale	15
I.G.T. Vigneti delle Dolomiti	Salmanazar	15
ALCOHOL	Balthazar	0
13% vol	Melchior	0
ACIDITY		
6.3		
PH		
3.79		

SEASONAL TRENDS

At estate San Leonardo, as in the rest of Italy, the 2003 growing year saw little rain and above all very high temperatures. We need only mention that the average temperatures in June, July and August remained above 24 °C, which together with the lack of precipitation led to early ripening of the fruit. In consequence, picking began a few days earlier than usual on 21 September and continued smoothly to its conclusion on 12 October.

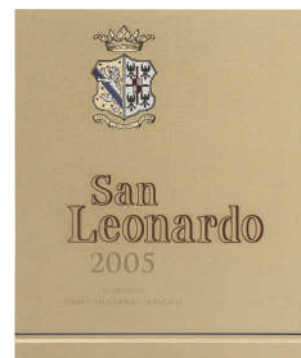


2004	Half Bottle	5,009
Cabernet Sauvignon	Bottle	58,222
Carmenère	Magnum	3,003
Merlot	Double Magnum	219
DENOMINATION	Imperiale	23
I.G.T. Vigneti delle Dolomiti	Salmanazar	24
ALCOHOL	Balthazar	0
13.5% vol	Melchior	0
ACIDITY		
5.85		
PH		
3.66		

SEASONAL TRENDS

To say that the 2004 growing year lacked surprises would be an untruth. The season began with two very rainy months in May and June, when temperatures were below the seasonal average, albeit not by very much. But then there was an incredible transformation from mid July on. The weather stabilized and rising temperatures enabled veraison and ripening to proceed in fine style. September and October enjoyed excellent day-night temperature fluctuations and the fruit was able to ripen marvelously well. The harvest began with the Merlot on 5 October and ended on 23 October when the Carmenère was picked.

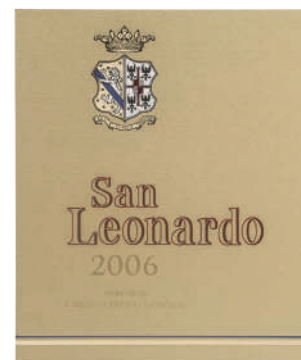
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2005	Half Bottle	6,100
Cabernet Sauvignon	Bottle	28,000
Carmenère	Magnum	2,046
Merlot	Double Magnum	235
DENOMINATION	Imperiale	39
I.G.T. Vigneti delle Dolomiti	Salmanazar	39
ALCOHOL	Balthazar	0
13.5% vol	Melchior	0
ACIDITY		
5.03		
PH		
3.87		

SEASONAL TRENDS

2005 began with a very wet April, but the rain did not impact negatively on the vegetative phase of the vines. With May and June seeing little rainfall, and average temperatures in the final ten days above 25 degrees, veraison began a few days early (around 15-20 July). A relatively rainy August was followed by a beautiful September, which allowed us to delay the harvest for a few days. The harvest began on 19 September with the Merlot grapes, and lasted until 9 October with the harvesting of the Cabernet.

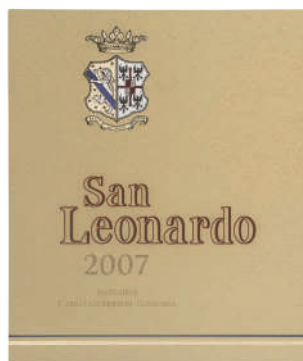


2006	Half Bottle	4,550
Cabernet Sauvignon	Bottle	57,001
Carmenère	Magnum	3,000
Merlot	Double Magnum	295
DENOMINATION	Imperiale	58
I.G.T. Vigneti delle Dolomiti	Salmanazar	58
ALCOHOL	Balthazar	5
13.5% vol	Melchior	0
ACIDITY		
6.38		
PH		
3.77		

SEASONAL TRENDS

April, May and up until mid-June had little rainfall, so the 2006 vintage started in the best possible way. Indeed, the flowering began in early June, allowing the fruit setting to be completed during the good weather. The second half of June unfortunately saw heavy rainfall, with in excess of 110 mm falling in just a few days towards the end of the month. July was warm and very dry, so veraison occurred earlier than in other years. The first two weeks of August were very wet, whereas autumn was very dry. September was bright and sunny, and the marked temperature shifts allowed the harvest to be brought forward slightly, beginning on 25 September with the Merlot, followed by the Cabernet in the first ten days of October. The harvesting operations were carried out in good weather, with excellent temperature shifts between day and night.

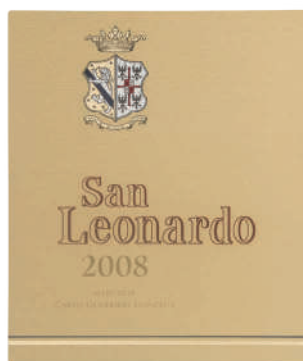
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2007	Half Bottle	2,500
Cabernet Sauvignon	Bottle	59,973
Carmenère		
Merlot	Magnum	3,100
DENOMINATION		
I.G.T. Vigneti delle Dolomiti	Double Magnum	269
ALCOHOL		
13.5% vol	Imperiale	45
ACIDITY		
6.38	Salmanazar	41
PH	Balthazar	10
3.75	Melchior	0

SEASONAL TRENDS

The 2007 operations began far earlier than usual. April was dry and warm with average temperatures in excess of 17 degrees, causing the vegetation phase to begin very early, with flowering starting as early as mid-May. The months of June and July saw very little rainfall (around 60 mm), allowing veraison to arrive without any notable health problems for the vines. In August, almost 200 mm of rainfall was concentrated in just a few days and in two distinct periods – the beginning and the end of the month – which, however, did not impact too heavily on the ripening process. The perfect, healthy grapes enabled us to do something we had not done for a while: the differentiated harvesting of the Merlot and Cabernet. The harvesting lasted more than a month, and came to an end in early October, with no particular problems to report.

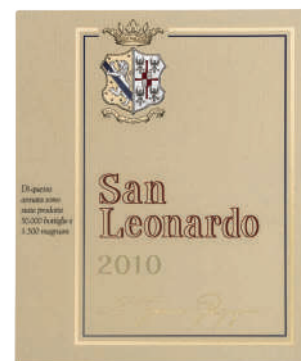


2008	Half Bottle	1,600
Cabernet Sauvignon	Bottle	55,046
Carmenère		
Merlot	Magnum	3,081
DENOMINATION		
I.G.T. Vigneti delle Dolomiti	Double Magnum	200
ALCOHOL		
13.5% vol	Imperiale	48
ACIDITY		
5.95	Salmanazar	40
PH	Balthazar	12
3.59	Melchior	0

SEASONAL TRENDS

2008 was characterized by very little rainfall, with just 409 mm falling between April and October, half of which fell in May and in the last ten days of October. As such, it was a very dry year, which began early with the flowering of the Merlot at the end of May. The average temperatures in July, above 26 degrees, made it possible for veraison to get started around 20 July. August and the first ten days of September were very dry, with excellent temperature shifts that allowed for the perfect ripening of the grapes and an optimum ratio of sugar to acidity. The harvest began around 20 September with the picking of the Merlot grapes and lasted for 8 days, and then – after a week's break – got going again, first with the Carmenère, and then with the Cabernet Franc, before coming to an end on 10 October with the harvesting of the final bunches of Cabernet Sauvignon.

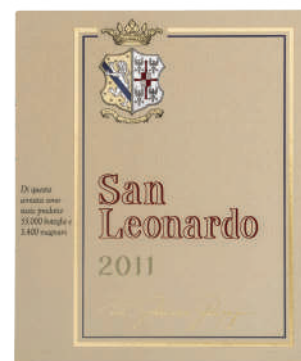
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2010	Half Bottle	2,500
Cabernet Sauvignon	Bottle	50,000
Carmenère		
Merlot	Magnum	3,500
DENOMINATION		
I.G.T. Vigneti delle Dolomiti	Double Magnum	145
ALCOHOL		
13.5% vol	Imperiale	40
ACIDITY		
6.09	Salmanazar	30
PH	Balthazar	12
3.74	Melchior	0

SEASONAL TRENDS

Not always does a growing year with beautiful weather mean a quality harvest and not always does a rainy year result in a poor vintage. 2010 gave us a very wet August and September (334 mm) with few hours of sunshine yet this did not undermine the quality of the grapes. The season started slightly late with some delay in the flowering which started around the 10th of June, which then was followed without any particular issues by the veraison of the Merlot around the 20th of July. August and September were particularly rainy and resulted in an early harvest, which started with the Merlot on September the 16th and finished with the Carmenère on the 30th October.

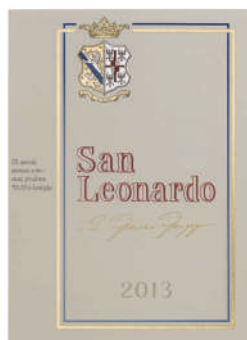


2011	Half Bottle	2,480
Cabernet Sauvignon	Bottle	55,000
Carmenère		
Merlot	Magnum	3,400
DENOMINATION		
I.G.T. Vigneti delle Dolomiti	Double Magnum	200
ALCOHOL		
13.5% vol	Imperiale	40
ACIDITY		
6.26	Salmanazar	30
PH	Balthazar	10
3.61	Melchior	1

SEASONAL TRENDS

A particularly early start to the season with flowering around the twentieth of May thus avoiding the two main rainfalls in June. In fact, during this period, the most important rainfall of the season (150 mm) were concentrated with an average temperature not exceeding 18 degrees. This rainy season brought the season into line with normal trends with the veraison beginning around July 18. August and September were dry with a big diurnal range which allows for a perfect ripening. The harvest started on September 20 with the Merlot and resumed after a short break of a few days to allow the complete ripening of the Cabernets, and ended on 10 October.

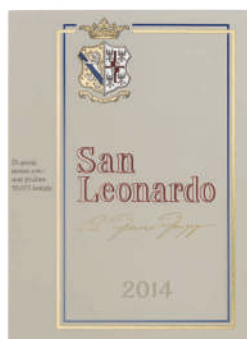
San Leonardo
Vintages



2013	Half Bottle	2,500
Cabernet Sauvignon	Bottle	58,824
Carmenère	Magnum	3,400
Merlot	Double Magnum	300
DENOMINATION	Imperiale	60
I.G.T. Vigneti delle Dolomiti	Salmanazar	30
ALCOHOL	Balthazar	12
13% vol	Melchior	2
ACIDITY		
5.99		
PH		
3.67		

SEASONAL TRENDS

2013 can be considered as one of the most regular in recent years. In April and May we had quite abundant precipitation (430 mm of rain in two months) but this did not have a negative effect on the vegetation. From June onwards, summer began with sporadic rains, but these arrived at the most suitable moments and therefore helped the vine to overcome any water stress. Budding started slightly behind the standard with blooming around June 10th and the veraison in early August. September provided a good diurnal range and which favored the aromatic development of the grapes. The harvest started on September 25th and ended without any particular issues on October 15th.

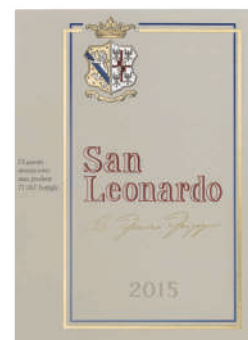


2014	Half Bottle	2,397
Cabernet Sauvignon	Bottle	58,673
Carmenère	Magnum	3,500
Merlot	Double Magnum	298
DENOMINATION	Imperiale	59
I.G.T. Vigneti delle Dolomiti	Salmanazar	36
ALCOHOL	Balthazar	15
13% vol	Melchior	2
ACIDITY		
6.42		
PH		
3.76		

SEASONAL TRENDS

June, July and August were three very rainy months. August with more than two hundred mm of rain and an average temperature of just over 18 °C did not bode well for the rest of the season. Fortunately, things changed in September. As we always say at San Leonardo, September is perhaps the most decisive month of all in terms of the quality of the vintage. This dry spell and daily temperature shifts allowed the grapes to reach an excellent phenolic ripeness, and in perfect health. The Merlot ripened earlier, with harvest beginning on 15 September and the Cabernet later with the harvest taking place in the first 10 days of October.

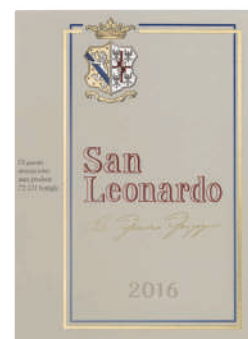
San Leonardo
Vintages



2015	Half Bottle	2,960
Cabernet Sauvignon	Bottle	71,182
Carmenère	Magnum	3,500
Merlot	Double Magnum	398
DENOMINATION	Imperiale	70
I.G.T. Vigneti delle Dolomiti	Salmanazar	50
ALCOHOL	Balthazar	20
13% vol	Melchior	3
ACIDITY		
6.22		
PH		
3.65		

SEASONAL TRENDS

After a rather mild winter, with temperatures during January and February slightly lower than usually expected, the vegetative cycle commenced during the first days of April. Rainfall during April (40 mm) and May (48 mm) can be considered normal. Flowering was excellent, beginning on our Merlot around the 20th of May, gradually followed by our other varieties, with a good fruit setting. Quite a rainy June favoured rapid growth of the vines and provided a good water reserve for July and August, which had temperatures within their normal range. Veraison started around the 15th of July. After the second half of August and during September there was a good temperature range, which combined with the small amount of rainfall, permitted an excellent phenolic ripening. Harvest started on the 22nd of September carrying on until the 12th of October with a five-day pause between the harvesting of Merlot and that of Cabernet and Carmenère.

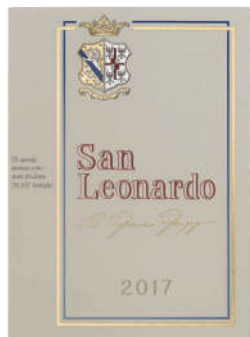


2016	Half Bottle	2,916
Cabernet Sauvignon	Bottle	72,121
Carmenère	Magnum	2,700
Merlot	Double Magnum	384
DENOMINATION	Imperiale	50
I.G.T. Vigneti delle Dolomiti	Salmanazar	40
ALCOHOL	Balthazar	12
13% vol	Melchior	2
ACIDITY		
5.76		
PH		
3.51		

SEASONAL TRENDS

2016 was a regular year. Beginning with a dry January and minimum temperatures often below zero, it was followed by the rainy months of February and March, with maximum temperatures above 20 °C. The month of April was characterised by scarce rainfall and climbing temperatures. These factors determined early budding by approximately 10 days. Flowering started towards the 20th of May, coinciding with the true beginning of Summer. June and July saw maximum temperatures of around 34-35 degrees and few, but steady, showers, which afforded optimal veraison around the 25th of July. The months of August and September rounded off with the gift of variations between night and day temperatures above 20 degrees, emphasising the evolution of aromas and guaranteeing freshness and fragrance to the grapes as they reached perfect ripeness. Harvest started in the last third of September with our Merlot, and closed with the picking of our last Cabernet Sauvignon on the 14th of October.

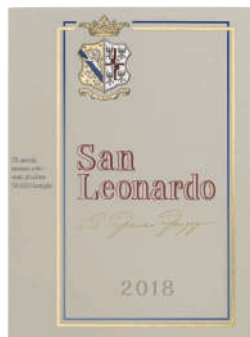
San Leonardo
Vintages



2017	Half Bottle	2,000
Cabernet Sauvignon	Bottle	38,192
Carmenère	Magnum	1,800
Merlot	Double Magnum	120
DENOMINATION	Imperiale	20
I.G.T. Vigneti delle Dolomiti	Salmanazar	6
ALCOHOL	Balthazar	4
13% vol	Melchior	2
ACIDITY		
6.13		
PH		
3.85		

SEASONAL TRENDS

The year 2017 was a difficult one, yet it had started early and in the best possible way. Notably, January had minimum temperatures even below ten degrees for at least a couple of days and February saw more than 100 mm of rain. Spring also began slightly earlier, so both treatments and pruning were carried out a week earlier than in the previous two years. The summer was characterized by scarce rainfall and high temperature fluctuations (June 8-35 °C, July 10-36 °C, August 10-35 °C), optimal conditions unfortunately disrupted by two hailstorms on August 6th and 8th, which compromised the harvests in parts of the vineyards. The first half of September was normal with little temperature fluctuation and low humidity, followed by a significant change with minimum temperatures often below 10 degrees and maximums around 24-25 °C, which favored perfect grape maturation.

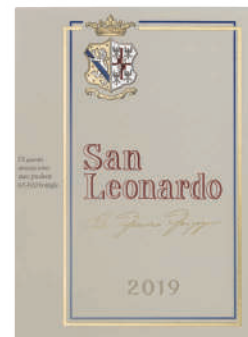


2018	Half Bottle	2,500
Cabernet Sauvignon	Bottle	54,800
Carmenère	Magnum	2,400
Merlot	Double Magnum	210
DENOMINATION	Imperiale	40
I.G.T. Vigneti delle Dolomiti	Salmanazar	30
ALCOHOL	Balthazar	12
13% vol	Melchior	3
ACIDITY		
6.11		
PH		
3.78		

SEASONAL TRENDS

January and February, with minimum temperatures almost always below zero, paved the way for the 2018 season. The following three very rainy months ensured excellent water reserves for the soil throughout the season. Budbreak occurred a week later than average. Flowering began at the end of May, with splendid sunny days and maximum temperatures that on some days approached 30 degrees, leading to perfect fruit set of the clusters. The season continued normally with warm days that stimulated fruit formation, with the onset of veraison at the end of July. The days of September, with little precipitation and excellent temperature fluctuations, created optimal conditions for grape ripening.

San Leonardo
Vintages



2019	Half Bottle	2,500
Cabernet Sauvignon	Bottle	65,400
Carmenère	Magnum	2,981
Merlot	Double Magnum	315
DENOMINATION	Imperiale	50
I.G.T. Vigneti delle Dolomiti	Salmanazar	30
ALCOHOL	Balthazar	12
13% vol	Melchior	5
ACIDITY		
5.94		
PH		
3.7		

SEASONAL TRENDS

After a cold winter with sparse precipitation, April and May were rainy, with slightly below-average temperatures, leading to a delayed budbreak and consequently delayed flowering between the last week of May and the first week of June. The core of the summer, encompassing June, July, and August, experienced little rainfall with temperatures within the normal range. From the second half of August, sunny days with good temperature variations persisted until mid-October without any significant issues.



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This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins or other markings on the paper.

“LA TERRA È L’ANIMA DEL NOSTRO MESTIERE”

Carlo Francesco Fontana



San Leonardo

1724