



San Leonardo

1724

GEMMA

Lagrein Trentino Doc Rosato
100% Lagrein

Vintage: 2022

Vineyards: Mid-hill vineyards located in Roverè della Luna, Sorni and Pressano hills.

Training system and planting density : simple «pergola trentina» at 4,000 plants/hectare.

Altitude : 200 – 400 meters a.m.l.s.

Exposure: sud-est, sud-ovest

Soils: Soils of sedimentary origin, marl, loose soils

Grape yield per hectare: 80-90 quintals in pergola.

Fermentation and maturation: Soft pressing of the grapes with stay on the skins for 3 hours and subsequent fermentation in white for 10 days at a controlled temperature. Aging in steel for six months on the lees.

Aging potential: 5 years.

Analytical data :

Alcoholic degree: 12,5 vol.%

Total acidity: 5,75 g/l

Winemaker: Carlo Ferrini

Quantity of bottles produced and formats:

Bottiglie 0,75l. 25.000

Recommended serving temperature: 8/10 C°

History: The Gemma of San Leonardo was born as a tribute to Gemma de Gresti, owner of the estate in the early 1900s, a woman of great courage and a strong personality who saved countless lives during the First World War. Our desire was to create an elegant but at the same time decisive and fresh wine, a wine that she could pay homage to by remembering this extraordinary woman from Trentino.