

GEMMA DI SAN LEONARDO



Gemma di San Leonardo, a rosé wine of great freshness and elegant texture, is a tribute to Gemma de Gresti, a heroic figure of San Leonardo.

Trentino Doc | Rosé
Lagrein

HISTORY

Gemma di San Leonardo was created as a tribute to Gemma de Gresti, who owned the estate in the early 1900s. A woman of great courage and strong personality, who saved countless lives during the First World War. The wine is elegant yet with character and fresh.

VINEYARDS

Location | The vines that produce Gemma di San Leonardo are situated within the ancient walls of the monastery.

Soils | Light and sandy.

Training system and planting density

Simple Trentino pergola: 2,500 vines per hectare.

Vineyard age | From 5 to 20 years.

Altitude | 120-150 meters above sea level.

Exposure | South-West – North-West.

Grape yield per hectare | 80-90 quintals per simple Trentino pergola.

VINIFICATION AND AGING

Soft pressing of the grapes with minimum skin contact followed by white fermentation for 10 days at controlled temperature. Aged in stainless steel for 6 months.

TASTING NOTES

Color | Pale onion-skin hue.

Nose | Small red fruits and rose.

Palate | Satisfying drinkability, enhanced by the savory note characteristic of the soils.

Recommended serving temperature | 10-12 °C

FORMATS

Bottle 0.75 l

MADE IN ITALY | Allergens: contains sulfites