



# San Leonardo

1724

*Riesling*

I.G.T. Vigneti delle Dolomiti  
100% Riesling

*The Riesling di San Leonardo is produced again after almost 100 years of interruption with the 2013 harvest. An interpretation of this vine aged in large oak tonneaux that soften the decisive character of this variety.*

**Vintage:** 2020

**Grape varieties:** The vineyards that give rise to Riesling are located upstream of the towns of Cembra, in the Cembra Valley.

*Vineyard age:* from 10 to 20 years old.

*Training system and plant density:* Guyot to 6000 strains/hectare.

*Altitude:* 600 meters a.s.l.m.

*Soils:* Soil of sandy loam morainic origin on a porphyritic basis.

*Yield of grapes per hectare:* 80-90 q in pergola.

**Fermentation and maturation:** Vinification in steel with short cold maceration, low temperature fermentation for about 20/25 days. Aging on the lees for 12 months in first and second passage French oak tonneaux.

**Aging potential:** 10 years and more.

**Analytical data:**

*Alcohol percentage:* 13 vol. %

*Total acidity:* 6.3 g/l

**Winemaker:** Carlo Ferrini

**Sizes and quantities of bottles produced:**

Standard Bottle 0,750. l.          bottles: 9629

**Recommended serving temperature:** 13 C°

**Tasting Notes:** A wine of great structure and personality, it expresses citrus notes and light nuances of tropical fruits, honey flowers and sweet and subtle spices. It is soft, silky and elegant. All smoothed by a moderate amount of wood which gives it further complexity.

**History:** San Leonardo has an ancient tradition linked to Riesling. This wine was already served in 1892 during the wedding between the Marquis Tullo and Gemma de Gresti. The Riesling produced today is an interpretation that aims at the great minerality that this grape is able to express and at the classic acidity that accompanies it that is finally softened by the sweet notes of the large tonneaux that welcome it for a year of aging.



*Riesling*

*Tenute San Leonardo*