

RIESLING



San Leonardo Riesling was reintroduced after more than 100 years with the 2013 harvest. This interpretation of the variety is refined in large oak tonneaux that soften the pronounced character of this grape giving it a unique identity.

Trentino Doc | White
Riesling Renano

HISTORY

San Leonardo has a long-standing tradition linked to Riesling. As early as 1892, during the wedding of Marquis Tullo Guerrieri Gonzaga and Gemma de Gresti, this wine was served, dressed with the same label as today. The Riesling produced today is an interpretation that aims to capture the great minerality this grape variety can express and the classic acidity that accompanies it, which is ultimately softened by the sweet notes of the large tonneaux where it is aged for a year.

VINEYARDS

Location | The vines that produce San Leonardo Riesling are located in the Cembra Valley.

Soils | Sandy loam soil of morainic origin on a porphyritic base.

Training system and planting density

Guyot: 6,000 vines per hectare.

Vineyard age | From 10 to 30 years.

Altitude | 600-700 meters above sea level.

Exposure | South-West.

Grape yield per hectare | 80 quintals per hectare with Guyot training.

VINIFICATION AND AGING

Vinification in stainless steel with brief cold maceration, followed by fermentation at low temperatures for about 20-25 days. Aged on lees for 12 months in 700-liter French oak tonneaux of first and second use.

TASTING NOTES

Color | Golden yellow.

Nose | A wine of great structure and personality, it displays citrus notes and light nuances of tropical fruits, honey flowers, and subtle sweet spices.

Palate | Soft, silky, and elegant, all smoothed by a moderate contribution of wood that adds further complexity.

Recommended serving temperature | 12-14 °C

FORMATS

Bottle 0.75 l