



San Leonardo

1724

San Leonardo

I.G.T. Vigneti delle Dolomiti

60% Cabernet Sauvignon, 30% Carmenère, 10% Merlot

The iconic wine of the estate, with its roots deep in its centuries-old history. A classic Bordeaux blend of breed, aristocratic elegance, and extraordinary longevity.

History: It was 1982 when the Marquis Carlo Guerrieri Gonzaga developed an innovative winemaking technique, giving life to what would become one of the most famous Italian Bordeaux blends: he decided to parcel out the land and vinify each variety separately to keep its character unchanged. Only before bottling and after aging for 24 months in French oak barriques were the wines that then made the San Leonardo assembled.

Vintage: 2018

Grape varieties: The vineyards used for San Leonardo are located within the estate.

Vineyard age: from 25 to 75 years old.

Training system and plant density: spurred cordon for Cabernet Sauvignon and Merlot planted at 6,250 strains/hectare. Pergola trentina for Carmenère to 1,800 strains and guyot to 5,200 strains/hectare.

Altitude: 150 – 250 meters a.m.s.l.

Exposure: Nord-est, sud-ovest.

Soils: Light and sandy for Cabernet Sauvignon and Carmenère; clayey with excellent draining power for Merlot.

Yield of grapes per hectare: 60 q in row, 80-90 q in pergola.

Seasonal trend: January and February, with minimum temperatures almost always below zero, paved the way for the 2018 season. The following three months were very rainy and ensured an accumulation of excellent water ground reserves for the whole season. The budding occurred one week later than the average.

Flowering begins at the end of May, with splendid sunny days and with maximum temperatures that on some days have touched 30 degrees, leading to a perfect setting of the bunches. The season continued normally, with hot days that stimulated fruit formation and veraison began at the end of July. The September days with little rainfall and an excellent temperature range created the optimal conditions for the ripening of the grapes.

Harvest: Beginning of the harvest on October 1st, end of the harvest with the last bunches of Carmenere in the pergola on October 18th.

Fermentation and maturation: Spontaneous fermentation and maceration for 12/16 days in small concrete tanks with various daily pumpovers and délestage. After racking, malolactic fermentation takes place in the same tanks and the wine remains in decantation for a few months. After 24 months of aging in medium-toasted first, second and third passage French oak barrels, the final assembly follows in the historic percentages of 60% Cabernet Sauvignon, 30% Carmenère and 10% Merlot. The wine is finally bottled and remains for at least 24 months in our cellars before being put on the market.

Aging potential: 30 years and more.

Analytical data:

Alcohol percentage: 13 vol.%

Total acidity: 6,11 g/l

Winemaker: Carlo Ferrini

Sizes and quantities of bottles produced:

Half bottle 0,375l.	2.500
Standard bottle 0,750l.	54.800
Magnum 1,5l.	2.400
Double magnum 3l.	210
Imperial 6 l.	40
Salmanazar 9 l.	30
Balthazar 12 l.	12
Melchior 18 l.	3

Tasting Notes: Intense ruby red; seductive olfactory complexity, it opens with hints of berries, continues with balsamic notes, undergrowth, tobacco and aromatic herbs. On the palate it is lively and elegant, it shows a perfect taste-olfactory correspondence, refined tannins, great balance and depth. The finish is of great persistence.

Recommended serving temperature: 16 C°.