



I.G.T. Vigneti delle Dolomiti 50% Cabernet Sauvignon, 40% Merlot, 10% Carmenère

Terre, a classic Bordeaux blend, follows in the footsteps of the "older brother" San Leonardo, born from the same terroir and expresses great freshness and balance.

Vintage: 2019

**Grape varieties:** The vineyards used for Terre are located within the estate.

Vineyard age: from 3 to 25 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.s.l.m.

*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: 70 q in row, 100-110 q in pergola.

**Fermentation and maturation:** Spontaneous fermentation and maceration for 12/16 days in small concrete tanks with various daily pumping over and sporadic delestage. After racking the malolactic fermentation takes place in the same tanks where the wine remains in decantation for a few months. After 12 months of aging in medium toasted French oak barrels and tonneaux, now exhausted to round and smooth the tannins, the final assembly follows. The wine is finally bottled and remains for at least 6 months in our cellars before being put on the market.

**Aging potential:** 5 years and more.

## Analytical data:

Alcohol percentage: 13 vol.% Total acidity: 5,5 g/l

Winemaker: Carlo Ferrini

## Sizes and quantities of bottles produced:

Standard Bottle 0,750 l. 90.000/100000

Magnum 1,5 l. 2000

Recommended serving temperature: 16 C°.

**Tasting Notes:** Intense and vivid ruby. Clear, fruity, slightly spicy and balsamic with notes of raspberry, aromatic herbs, dark cherry. Agile, very pleasant and deliciously drinkable.

**History:** Terre was produced for the first time with the 2005 vintage. In the early 2000s new Cabernet Sauvignon vineyards were planted which produced excellent wines but too young to be used in the Grand Vin, the San Leonardo. Hence the desire to create a true second wine that could express the essence of our terroir but with a more immediate style.

