



San Leonardo

1724

V E T T E
di San Leonardo

I.G.T. Vigneti delle Dolomiti
100% Sauvignon Blanc

Vette owes its name to the imposing peaks that frame the vineyards from which it is born, a Sauvignon Blanc of great freshness and minerality.

Vintage: 2021

Grape varieties: The vineyards used for the Vette are located in the Valle di Cembra, Pressano and Meano.

Vineyard age: from 5 to 30 years old.

Training system and plant density: pergola trentina to 4000 strains/hectare.

Altitude: 200 – 600 meters a.s.l.m.

Soils: Red marls in the Pressano area, sandy loam soils in the Valle di Cembra, all originating from fluvio-glacial morainic sediments.

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 days. Aging on the lees for 5 months with constant batonnage in steel.

Aging potential: 5 years and more.

Analytical data:

Alcohol percentage: 12,5 vol.%

Total acidity: 6,15 g/l

Winemaker : Carlo Ferrini

Sizes and quantities of bottles produced:

Standard Bottle 0,750l. 90.000/100.000

Magnum 1,5l. 2000

Recommended serving temperature: 8/10 °C.

Tasting Notes: Salty, fresh and agile flavour of pleasant drinkability, with a subtle but persistent finish. Light greenish yellow, fragrant hints of white peach and hints of tropical fruit, wild flowers and fine.

History: The Vette was born with the 2011 vintage from the desire to create a white wine of great minerality and harmony. With Carlo Ferrini the vines of Sauvignon Blanc were sought that could give life to a fresh wine that gave floral notes. The name pays homage to the peaks of the imposing Trentino mountains that can be admired from the vineyards where this wine is born.



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