

# VETTE DI SAN LEONARDO



*Vette owes its name to the imposing peaks that frame the vineyards from which it originates, a Sauvignon Blanc characterized by great freshness and minerality.*

**IGT Vigneti delle Dolomiti | White**  
Sauvignon Blanc

## HISTORY

Vette was first produced in the 2011 vintage from the desire to create a white wine with significant minerality and harmony. Varieties of Sauvignon Blanc were selected to produce a fresh wine that offers floral notes. The name is a tribute to the peaks of the imposing Trentine mountains visible from the vineyards where this wine is born.

## VINEYARDS

**Location** | The vines that produce Vette di San Leonardo are located in the Cembra Valley and on the hills of Pressano, Sorni, and Trento.

**Soils** | Porphyritic-volcanic of various origins, red marls in the Pressano area, sandy loam in the Cembra Valley and medium-loam in the other areas, all originating from morainic sediments.

**Training system and planting density**

Simple Trentino pergola: 4,000 vines per hectare.

**Vineyard age** | From 5 to 25 years.

**Altitude** | 200-650 meters above sea level.

**Exposure** | Pressano and Cembra area - South-West.  
Trento-Meano area - North-West.

**Grape yield per hectare** | 90-100 quintals per simple Trentino pergola.

## VINIFICATION AND AGING

Vinification in stainless steel with brief cold maceration, followed by fermentation at low temperatures for about 20 days. Aged on lees for 5 months with regular batonnage in stainless steel.

## TASTING NOTES

**Color** | Light greenish-yellow.

**Nose** | Fragrant aromas of white peach and hints of tropical fruit, wildflowers, and hay.

**Palate** | Saline taste, fresh and agile, pleasantly drinkable, with a subtle yet persistent finish.

**Recommended serving temperature** | 8-10 °C

## FORMATS

Bottle 0.75 l

Magnum 1.5 l