

VILLA GRESTI DI SAN LEONARDO



A sophisticated blend of Merlot, Cabernet Sauvignon, and Carmenère, Villa Gresti is a wine characterized by a marvelous texture and velvety tannins.

IGT Vigneti delle Dolomiti | Red
Merlot, Cabernet Sauvignon, Carmenère

HISTORY

Villa Gresti was created from the desire to produce a wine that could express the elegance of the San Leonardo terroir through the smoothness and allure of Merlot, the structure of Cabernet Sauvignon, and the spicy notes of Carmenère.

VINEYARDS

Location | The vines that give rise to Villa Gresti are situated within the ancient walls of the monastery.

Soils | Clayey with excellent drainage for Merlot; light and sandy for Cabernet Sauvignon and Carmenère.

Training system and planting density

Spur pruned cordon: 5,100 vines per hectare.

Guyot: 5,100 vines per hectare.

Double Trentino pergola: 1,800 vines per hectare.

Simple Trentino pergola: 2,500 vines per hectare.

Vineyard age | From 15 to 40 years.

Altitude | 120-300 meters above sea level.

Exposure | South-West - North-West.

Grape yield per hectare | 50-60 quintals per hectare for spur pruned cordon and Guyot, 80-90 quintals for double and simple Trentino pergola.

VINIFICATION AND AGING

Spontaneous fermentation and maceration for 12-15 days in small concrete vats with various daily pump-overs and occasional délestage. After racking, malolactic fermentation takes place in the same vats where the wine settles for several months. Aged for 18 months in medium-toasted French oak tonneaux of first and second use, followed by the final blending. The wine is then bottled and remains in our cellars for at least 18 months before being released to the market.

TASTING NOTES

Color | Intense ruby red.

Nose | Enveloping with aromas of raspberries, cassis, balsamic hints, and sweet spices.

Palate | Taut and balanced flavor, excellent persistence.

Recommended serving temperature | 16 °C

FORMATS

Bottle 0.75 l

Magnum 1.5 l