



San Leonardo

1724

Carmenère

I.G.T. Vigneti delle Dolomiti
100% Carmenère

Coming from the oldest vineyards of Carmenère, this wine, with an innate evolutionary capacity, expresses the essence of our territory.

Vintage: 2018

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

Vineyard age: from 25 to 75 years old.

Altitude: 150 – 250 meters a.m.s.l.

Exposure : Nord-est, sud-ovest.

Soils: Light and sandy

Training system and plant density: Pergola trentina for Carmenère to 1,800 strains and guyot to 5,200 strains/hectare.

Yield of grapes per hectare: 50 q in row, 80 q in pergola.

Seasonal trend: January and February with minimum temperatures almost always below freezing. The following three months were very rainy and ensured the accumulation of excellent water reserves for the soil throughout the season. The germination took place one week later than the average.

Flowering begins at the end of May, with excellent sunny days and with a maximum temperature that in some days reached 30 degrees, resulting in a perfect fruit set of the bunches. The season continued in absolute normality with hot days that stimulated the formation of the fruit, starting veraison at the end of July. The September days with little rainfall and an excellent temperature range created optimal conditions for the ripening of the grapes.

Harvest: Began on the 19th of September and ended on 7th of October.

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, 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 French oak barrels of the first, second and third passage, the final assembly follows. 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: 6,1 g/l

Winemaker: Carlo Ferrini

Sizes and quantities of bottles produced:

Standard Bottle 0,750 l. 5828

Magnum 1,5 l. 370

Recommended serving temperature: 16 C°.

Tasting Note: Wine of great complexity, savory, sweet, spicy and fresh, it mixes depth of cherry and young strawberry with black pepper, rosemary and sage. Elegant and refined.

History: Carmenere is the variety that gives personality to all the red wines created on the estate. Surely the oldest vine to be cultivated, it came thanks to Oddone de Gresti's passion for international vines who planted it on the estate at the end of the 19th century. For years it was confused with Cabernet Franc until the Marquis Carlo at the end of the 80s, buying the new Cabernet Franc, realized that he owned this particular variety which at the time was practically forgotten and which, thanks to years of great experimentation, has become the salt of San Leonardo. This expression in purity coming from the oldest Carmenere vineyards, expresses in a wonderful way the unique and spicy character of this great wine.



Carmènère

Tenuta San Leonardo