



San Leonardo

1724

TERRE

di San Leonardo

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.

Seasonal trend: After a cold winter with little rainfall, the months of April and May brought a lot of rain and slightly lower temperatures. This led to a delay in bud break and a consequent start of flowering between the last week of May and the first week of June.

In the months of June, July and August, little rainfall and normal temperatures. From the second half of August, the sunny days accompanied by a good temperature range between day and night lasted until mid-October, determinate a regular harvest with well-ripened grapes and a very balanced acid profile.

Harvest: Beginning of the harvest on October 1st, end of the harvest with the last bunches of Carmenere in the pergola on October 18th.

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.



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