



# San Leonardo

1724

VILLA  
GRETI  
*di*  
San Leonardo

I.G.T. Vigneti delle Dolomiti  
90% Merlot 10% Carmenère

*A refined blend of Merlot and Carmenère, Villa Gresti is a wine with a wonderful texture and velvety tannins.*

**Vintage:** 2019

**Grape varieties:** The vineyards used for Villa Gresti are located within the estate.

*Vineyard age:* from 10 to 40 years old.

*Training system and plant density:* Spurred cordon for 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 Carmenère; clayey with excellent draining power for Merlot.

*Yield of grapes per hectare:* 70 q in row, 80-90 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:** The harvest began on September 19th with Merlot and ended with Carmenère on October 7th.

**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 18 months of aging in medium-toasted first and second passage French oak barrels, the final assembly follows in the percentages of 90% Merlot and 10% Carmenère. The wine is finally bottled and remains for at least 18 months in our cellars before being put on the market.

**Aging potential:** 20 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 0,750l.	18.328
Magnum 1,5l.	370

**Recommended serving temperature:** 16 C°.

**Tasting Notes:** Enveloping and very varietal with hints of raspberries, cassis, balsamic hints and sweet spices. Tense and balanced flavour, excellent persistence. Intense garnet ruby colour.

**History:** Villa Gresti was born with the 2000 vintage from the desire of the Marquis Carlo and Carlo Ferrini to create a Merlot that could express the elegance of the San Leonardo terroir with the softness and persuasiveness of this grape combined with the spicy notes of Carmenère.



VILLA  
GRETI

*di San Leonardo*

San Leonardo

124

Il vino  
è un  
prodotto  
di 100% uva  
di vitigni  
di pregio.