



Welcome to our newsletter

April 2026

New Arrivals

Imagine a terraced amphitheatre made up of roots, rocks and vineyards, the most imposing in Italy, surrounded by the high slopes of the Lombardy Alps and by two thousand five hundred kilometres of centuries-old drystone walls. A place permeated with the sun's rays and dramatic temperature swings, protected by high mountain chains from the freezing northern winds and the humid scirocco from the south.



If you can indeed imagine all of this, it could well be because you've already been in the Valtell will thus be nothing less than unique. Our vines, called Chiavennasca, found their place here many years ago. From their favoured position the Nebbiolo grapes have the time and the opportunity to soak up all the subtle differences and peculiarities of the territory and pass them on to the wine which will thus be nothing less than unique.

CA' BRIONE Bianco Alpi Retiche IGT



Straw yellow in colour with green highlights; intense floral aroma with notes of elder and robinia, hints of white-fleshed fruit, peach and ripe pear; spices recalling mediterranean herbs and a slight suggestion of sweetmeats. A sense of fullness on the palate with great acidic balance and a finish of natural minerality.

Food Pairing

Raw fish and shellfish, delicate-tasting cold cuts, goat-meat and young cheeses, white meats and mushrooms

Varieties

Chardonnay, Sauvignon, Incrocio Manzoni and Nebbiolo (Chiavennasca) vinified in white

LE TENSE Sassella Valtellina Superiore DOCG

Bright ruby hue, accompanied by a complex nose with alluring raspberry notes and hints of roses and violet with sweet spices and notes of orange peel and candied fruit; full-bodied palate and ripe tannins in evidence. Full flavoured wine, with lingering notes of red berries and sweet spices in a long finish.

Food Pairing

Roast red meats, lamb, kid, game, mature cheeses

Varieties

Nebbiolo (Chiavennasca)



RISERVA NINO NEGRI Valtellina Superiore DOCG

Riserva Nino Negri represents the unique character of mountain Nebbiolo with the parent rock it grows on, its altitude and its steep, terraced vineyards.

Sensory Profile

Great harmony and complexity are the defining features of the wine thanks to prolonged cellar ageing. Riserva Nino Negri was produced for the first time in 1959.

Food Pairing

Considering its finesse and elegance, the wine goes very well with flavourful first courses, cheese dishes and all meats.

Varieties

Nebbiolo (Chiavennasca)



SFURSAT 5 STELLE Sforzato di Valtellina DOCG

2018 vintage: The winter was decidedly snowy and rainy. The spring started off cold, delaying the vegetative recovery by 15 days compared to the average. The low rainfall in summer and early autumn prevented any phytosanitary problems, allowing a harvest of very healthy grapes. Unfortunately, the first ten days of September were characterised by frequent violent storms, including hailstorms. No rain fell at all during the harvest period and then began again in November, continuing for all the month. The vintage was difficult due to the temperature extremes during the summer period, making it difficult for the grapes to ripen. The drying period was also characterised by above-average temperatures: this anomaly meant that pressing had to be brought forward to 15 November. The magnificent work done in selecting by our vine-growers and the tenacity of our technicians made a great wine of the Nebbiolo da Sforzato 5 Stelle 2018, an example of determination and Alpine character: born from the mountains, born from the wind.



Sensory Profile

Sforzato 5 Stelle DOCG has a medium-intensity ruby colour. On the nose, notes of violet, ripe berry fruit and delicate hints of sweet spices. Fresh, rich and full-bodied palate. A moderately lingering finish while young.

Food Pairing

Red meats, game, mature cheeses

Varieties

Nebbiolo (Chiavennasca)





Just a brief history of one of our wine estates from Trentino Alto Adige, San Leonardo history is a transition from a spiritual centre to a world-class wine estate, defined by its noble stewardship and historical wartime role.

Ownership and Spiritual Roots

- **Monastic Beginnings (1215):** Originally a monastery for the Crosier monks, the site provided hospitality and agricultural production for over 600 years.
- **De Gresti Family (1770):** The family purchased the estate from the Church after leasing it for nearly a century, eventually becoming suppliers to the Austrian court.
- **Guerrieri Gonzaga Family (1894):** The current noble line took over when Marchese Tullo Guerrieri Gonzaga married Gemma de Gresti.

Wartime Significance

- **WWI Armistice (1918):** The estate's Villa Gresti hosted the negotiations for the preliminary armistice between Italy and the Austro-Hungarian Empire, effectively ending the war for Italy.
- **WWII German HQ:** During the Second World War, the villa served as a headquarters for the German high command's counterespionage unit.

Modern Winemaking Revolution

- **Carlo Guerrieri Gonzaga (1970s):** Marchese Carlo transformed the estate into a premier winery after studying oenology and working with the creator of the legendary Sassicaia in Tuscany.
- **Flagship Debut (1982):** He created the first vintage of the 'San Leonardo' flagship wine, a Bordeaux-style blend (Cabernet Sauvignon, Carmenère and Merlot) that earned the estate international acclaim.
- **Sustainability (2015–Present):** Under the current leadership of his son, Anselmo Guerrieri Gonzaga, the estate achieved full organic certification and has been named 'Winery of the Year 2025' by Gambero Rosso.



Estate of the Month Wines



**2020 Cuvee Pietra Blanc
de Blancs Extra Brut**



**2024 Vette Sauvignon
Blanc IGT**



2018 Carmenere IGT



2020 Terre IGT
(50% Cabernet Sauvignon,
40% Merlot, 10% Carmenerere)



2019 Villa Gresti IGT
(90% Merlot, 10% Carmenerere)



2018 San Leonardo IGT
(60% Cabernet Sauvignon,
30% Carmenerere, 10% Merlot)



**SAN LEONARDO GRAPPA
BIANCA 500ml**



**SAN LEONARDO GRAPPA
STRAVECCHIA 500ml**



Wine Pairing

Let's Talk about Wine Pairing

Wine pairing is about finding a balance where neither the food nor the drink overpowers the other. You can pair by complementing (matching similar flavours) or contrasting (using opposing tastes like acid to cut through fat).



San Leonardo Specific Pairings

If you are specifically looking to pair the wines from the San Leonardo estate:

- **San Leonardo** (Flagship Red): This powerful, elegant Cabernet blend is best served with quality cuts of beef (seared or with rich sauces), lamb, and mushrooms (porcini or umami-rich flavours).
- **Villa Gresti** (Merlot-based Red): Pairs beautifully with grilled meats, hearty stews, and full-flavored, mature cheeses like Parmigiano-Reggiano or Pecorino.
- **Vette di San Leonardo** (Sauvignon Blanc): This zippy, aromatic white is a classic match for goat's cheese, seafood, and light vegetarian dishes.
- **Terre di San Leonardo** (Entry Red): A fresh and drinkable blend that is versatile enough for pizza, roasted poultry, or casual pasta dishes.

Events: Mother's Day

reminder

A little reminder that Mother's Day is coming up on **Sunday, 10th May 2026**.

