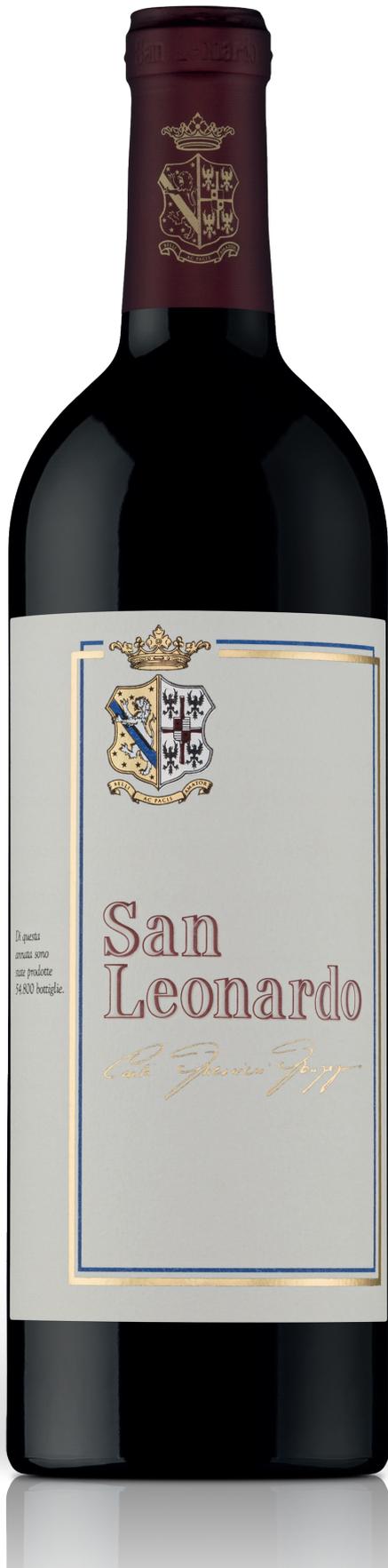




# San Leonardo

1724



## SAN LEONARDO

VINTAGE 2019

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

*San Leonardo is the flagship wine of the estate, deeply rooted in the ancient history of the land. It is a classic Bordeaux blend known for its elegance and extraordinary longevity.*

### HISTORY

In 1982, Marquis Carlo Guerrieri Gonzaga developed an innovative winemaking technique, creating what would become one of Italy's most renowned Bordeaux blends. He decided to partition the estate's lands, vinifying and maturing each variety separately to preserve their distinct characteristics. The wines were blended just before bottling to produce San Leonardo.

### VINEYARDS

**Location** | The vines contributing to San Leonardo are situated within the ancient walls of the monastery.

**Soils** | Light and sandy for Cabernet Sauvignon and Carmenère; clayey with excellent drainage for Merlot.

**Training systems and planting density**

Cordon-trained spur-pruned: 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** | Ranging from 25 to 75 years.

**Altitude** | 120-300 meters above sea level.

**Exposure** | Southwest - Northwest.

**Grape yield per hectare** | 50-60 quintals per hectare for cordon-trained spur-pruned and Guyot; 80-90 quintals per hectare 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 occurs in the same vats where the wine remains to settle for several months. Aging for 24 months, 70% in barriques and 30% in French oak tonneaux with medium toasting of first, second, and third passage, followed by the final blend. The wine is then bottled and rests for at least 24 months in our cellars before being released to the market.

## SEASONAL TRENDS

After a cold winter with sparse precipitation, April and May were rainy, with slightly below-average temperatures, leading to a delayed budbreak and consequently delayed flowering between the last week of May and the first of June. The core of the summer, encompassing June, July, and August, experienced little rainfall with temperatures within the normal range. From the second half of August, sunny days with good temperature range variations persisted until mid-October without any significant issues.

**Harvest** | Harvesting began in the first days of October, yielding well-ripened grapes with a very balanced acid profile, concluding on October 18.

## TASTING NOTES

**Color** | Intense ruby red with garnet highlights.

**Nose** | Enchantingly complex, starting with wild berry scents, followed by balsamic notes, underbrush, tobacco, and aromatic herbs.

**Palate** | Vibrant and elegant, it shows a perfect alignment between taste and aroma, with refined tannins, excellent balance, and depth. The finish is notably persistent.

**Recommended serving temperature** | 16 °C

## ANALYTICAL DATA

**Alcohol content** | 13% vol

**Total acidity** | 5.94 g/l

## FORMATS

Half Bottle 0.375 l

Bottle 0.75 l

Magnum 1.5 l

Double Magnum 3 l

Imperiale 6 l

Salmanazar 9 l

Balthazar 12 l

Melchior 18 l



MADE IN ITALY | Allergens: contains sulfites