



# San Leonardo

1724



## TERRE DI SAN LEONARDO

VINTAGE 2020

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

*Terre, a classic Bordeaux blend, follows the footsteps of its "big brother" San Leonardo, born from the same terroir and expressing great freshness and balance.*

### HISTORY

Terre was first produced in the 2005 vintage. In the early 2000s, new vineyards of Cabernet Sauvignon were planted, which produced excellent wines but were too young to be used in the Grand Vin, San Leonardo. This led to the desire to create a true second wine which could express the essence of our terroir with a fresher and more immediate style.

### VINEYARDS

**Location** | The vines that give rise to Terre are located within the ancient walls of the monastery.

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

**Training system and planting density**

Spur pruned cordon: 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** | From 3 to 25 years.

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

**Exposure** | South-West - North-West.

**Grape yield per hectare** | 50-60 quintals per hectare for spur pruned cordon and Guyot, 80-90 quintals 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. Aged for 12 months, 50% in concrete and 50% in French oak barriques and tonneaux with medium toasting of second and third use, followed by the final blending. The wine is then bottled and remains in our cellars for at least 6 months before being released to the market.

## SEASONAL TRENDS

The 2020 vintage began with less precipitation than the seasonal averages - 150 mm in the first four months. April and May were relatively mild months with alternating sunshine and rain, and temperatures within seasonal averages; June, July, and most of August experienced maximum temperatures of 35 and 36 °C with slightly above-average rainfall in the second half of August. The end of September had little rain and beautiful sunny days.

**Harvest** | The harvest began with Merlot on September 15<sup>th</sup>, earlier than in recent years. Carmenère and Cabernet Sauvignon remained on the vine a few more days to benefit from significant diurnal temperature variations, thus bringing grapes of good quality and adequate phenolic ripeness to the winery. The harvest concluded on October 9<sup>th</sup>.

## TASTING NOTES

**Color** | Intense and vivid ruby.

**Nose** | Clear, fruity, slightly spicy and balsamic with notes of raspberry, aromatic herbs, and dark cherry.

**Palate** | Very pleasant and deliciously drinkable.

**Recommended serving temperature** | 16 °C

## ANALYTICAL DATA

**Alcohol content** | 13% vol

**Total acidity** | 5.87 g/l

## FORMATS

Bottle 0.75 l

Magnum 1.5 l



MADE IN ITALY | Allergens: contains sulfites