

LEYA WEINGUT

Terlano, Alto Adige, Trentino Alto Adige, Italy



ABOUT THE PRODUCER

Weingut Leya, a small hidden gem in Alto Adige, shines under the expert guidance of Malcom Salvadori. His winemaking philosophy artfully blends tradition with innovation, crafting wines that embody the purity of the Terlano terroir. Salvadori's meticulous approach ensures that every bottle not only reflects the land but also his unwavering commitment to quality. Nestled in the picturesque area of Terlano, this intimate and modest winery benefits from a climate and soil profile that are perfect for a diverse array of grape varieties. The region's dramatic landscape and temperature fluctuations nurture classic and aromatic varietals such as Pinot Blanc, Gewürztraminer, Sauvignon, and Chardonnay, as well as experimental ones, resulting in wines of exceptional depth and complexity.

Read more – www.weingutleya.it/



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Organic practices but no certification

TOTAL AREA UNDER VINE

3 hectares

LOCATION OF VINEYARDS

Terlano

SOIL DETAILS

The soil is predominantly sandy with a slightly acidic pH, resulting in low carbonate levels. It is notably deep and rich in stony matter, primarily derived from silicate materials such as porphyry. This composition provides excellent drainage and contributes to the mineral-driven character of the wines, allowing the vines to reach deep into the earth, drawing complexity and freshness from the soil's unique structure.

GRAPES

Pinot Bianco, Gewürztraminer, Chardonnay, Sauvignon Blanc, Schiava



IN THE CELLAR

WINEMAKER

Malcom Salvadori

YEAST UTILIZED

The fermentation process blends selected and natural approaches. Some wines are crafted using solely selected yeasts, while others benefit from a mix of selected yeasts and the pied de cuve method, enhancing complexity. In certain cases, spontaneous fermentation is embraced, allowing wild yeasts to bring a true sense of place to the wines.

FILTRATION STABILIZATION

Filtration involves using bentonite, a type of clay, and diatomaceous earth to remove impurities. For stabilization, potassium polyspartate is used.

FERMENTATION & AGING VESSELS

The winemaking process combines controlled and non-controlled temperature methods. Fermentation typically occurs in stainless steel for about two weeks, with 70% of the wine fermented in used tonneaux without temperature control and 30% in temperature-controlled steel. Chardonnay ferments in used barriques without temperature control, while Pinot Bianco and Sauvignon ferment in temperature-controlled steel. Some wines age entirely in barriques, with only a small portion in new oak, and maceration takes place in steel for 10–12 days, followed by aging in tonneaux. A mix of Austrian and French oak is used for aging, with larger 500-liter barrels from Austrian and French oak, typically 6–8 years old, imparting subtlety to the wines. Smaller 225-liter French oak barrels, ranging from new to 6 years old, add varying degrees of complexity and texture. The oldest Austrian barrels, at 8–10 years, contribute a more restrained oak influence, allowing the purity of the fruit to shine through.



ADDITIONAL NOTES

WINEMAKING STYLE

Malcom's minimal intervention techniques preserve the true character of the wines, while his commitment to sustainability underscores a progressive approach. This unique blend of heritage and innovation makes Leya an exceptional choice for those seeking wines that are not only distinctive and meaningful but also remarkably pure.

WINES PRODUCED

Pinot Bianco Classico, Gewürztraminer, Terlano Classico, Terlano Classico Riserva, Ricordi (Schiava)

TOTAL PRODUCTION

20,000 bottles

