



Ascona riserva 2017

Merlot Ticino DOC Barrique Magnum

Type	Red wines
Classification	Ticino DOC Merlot Riserva
Expansion	24 months in new barrels and 6 months in bottle
Contents	150cl
Vintage	2017
Enjoyment phase	10-15 years after harvest
Serving temperature	18-20° C
Alcohol content	13.5 %
Grape varieties	Merlot
Article no	00001291

Scent description

Fine, elegant and very complex. Fruity notes of morello cherry and cassis. Spicy hints of cinnamon and black pepper, bitter cocoa and balsamic background.

Matches

Baked Terreni alla Maggia rice with aubergines and Ticino cheese gratin
Lasagna with aubergines and lamb ragout
Chateaubriand with Béarnaise sauce

Description Taste

Full-bodied and structured. The tannin is velvety and perfectly embraces the softness of the sip. Very persistent and harmonious finish with the nose.



Description Visual

Intense and brilliant garnet

Vinification

Maceration 3 weeks on the skins in steel tanks
Devatting and malolactic fermentation in first-passage barriques (French oak and 5% American oak)

Vineyard

Vineyard location	Ascona
Exposure and latitude	south-east, 200 metres above sea level
Age of vines	40 years
Soil	Sandy, partly gravelly, derived from granite and gneiss rocks
Planting density	4,600 vines per hectare
Yield per m2	600g
Cultivation system	Simple Guyot