



## Ascona riserva 2019

Merlot Ticino DOC Barrique

Type	Red wines
Classification	Ticino DOC Merlot Riserva
Expansion	24 months in new barrels and 6 months in bottle
Contents	75cl
Vintage	2019
Enjoyment phase	10-15 years after harvest
Serving temperature	18-20° C
Alcohol content	13.5 %
Grape varieties	Merlot
Awards	Concours Mondial de Bruxelles: Gold 0 / 0 , Decanter UK: Platinum 0 / 0
Article no	00001354

## 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.<br><br>

## Matches

Terreni alla Maggia rice baked with aubergines and Ticino cheese gratin, lasagne with aubergines and lamb ragout, Chateaubriand with Béarnaise sauce<br>

## Description Taste

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



## Description Visual

Intense, luminous garnet<br>

## Vinification

Maceration: 3 weeks with skins in steel tanks, devatting and malolactic fermentation in first-passage barriques (French oak and 5% American oak)<br>

## Description vintage

2019: Rather cold winter (with snow down to the lowlands). Medium-warm spring with good rainfall. Very cool summer, never excessively hot. Harvested mid-October (1-2 weeks)<br>

## Product description

It is the only true Ascona wine: the fruit of the first rows of vines planted on our estate, forty years ago. Maturation for two years in barriques enhances the link with the microclimate of Lake Maggiore and the mineral soil, the result of the millennial work of the Maggia river.

## Vineyard

Vineyard location	Ascona
Exposure and latitude	south-east, 200 masl
Age of vines	40 years
Soil	sandy, partly gravelly, derived from granite and gneiss rock
Planting density	4,600 vines per hectare
Yield per m2	600g
Cultivation system	single Guyot