



## Il Giubileo 2020

Merlot Ticino DOC

<b>Type</b>	Red wines
<b>Classification</b>	Ticino DOC Merlot
<b>Expansion</b>	Matured in partly new and partly second-hand French oak barriques for about 24 months.
<b>Contents</b>	75cl
<b>Vintage</b>	2020
<b>Enjoyment phase</b>	2023-2028
<b>Serving temperature</b>	18°-20°C
<b>Alcohol content</b>	13 %
<b>Grape varieties</b>	Merlot
<b>Article no</b>	00001423

### Scent description

It opens with elegant, light vanilla notes and of milk chocolate. It continues with pleasant balsamic puffs, enhanced by hints of blood orange and dried fruit.

### Matches

Entrecote of matured Charolais beef with black pepper sauce and Wok vegetables. Nidi Terreni alla maggia with hare ragu.

### Description Taste

Robust palate and never over the top. Rich and silky tannin. Excellent balance and persistence. Fruity finish reminiscent of a red fruit sauce. Spicy hints.



## Description Visual

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Dark garnet red, almost impenetrable.<br>

## Vinification

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Manual grape harvest in the second week of September. Fermentation and maceration in stainless steel tanks.<br>

## Description vintage

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A mild climate with little rain characterised the winter and spring period. The summer was hot and dry. Good grape quality, but lower quantity.<br>

## Vineyard

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Grape variety	Merlot	Vineyard location	Ascona, Locarno, Maggia Delta
Soil	sandy-loamy of granite and gneiss origin		
Planting density	4'600 vines per hectare		
Cultivation	system spurred cordon		
Production per	m2 700 g		