



Il Querceto 2019

Merlot Ticino DOC Barrique

Type	Red wines
Classification	Merlot Ticino DOC Barrique
Expansion	First-passage barriques for a minimum of 18 months then aged in the bottle for a minimum of 6 months
Contents	75cl
Vintage	2019
Enjoyment phase	8-10 years after harvest
Serving temperature	18-20° C
Alcohol content	13.5 %
Grape varieties	Merlot
Awards	Decanter UK: Silver 0 / 0 , Mondial du Merlot & Assemblage Silver 0 / 0 , Grand prix du vin Suisse Gold 0 / 0
Article no	00001356

Scent description

Broad and complex. Initial notes of redcurrants and wild strawberries turn to nutmeg, pipe tobacco and hints of sweet liquorice

Matches

Pizzoccheri from Ticino, beef fillet, beef tournedos with foie gras, escalope and a side of black polenta and roasted vegetables with port sauce

Description Taste

Dry and enveloping. Tannic texture present and never intrusive. Good structure with excellent drinkability and persistence



Description Visual

Garnet of medium intensity, ruby highlights

Vinification

Fermentation with maceration for 3 weeks in steel.
Devatting and malolatic fermentation in first-passage barriques for a minimum of 18 months and aged in the bottle for a minimum of 6 months.

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)

Vineyard

"Vineyard location	Ascona, Locarno, Maggia Delta
Exposure and latitude	south-east, 200 mslm
Age of vines	30-40 years
Soil	sandy, partly gravelly, derived from granite and gneiss rock
Planting density	4'600 vines per hectare
Yield per m2	700g
Cultivation system	spurred cordon"