



## Il Querceto 2019

Merlot Ticino DOC Barrique Magnum

<b>Type</b>	Red wines
<b>Classification</b>	Merlot Ticino DOC Barrique
<b>Expansion</b>	First-passage barriques for a minimum of 18 months then aged in the bottle for a minimum of 6 months
<b>Contents</b>	150cl
<b>Vintage</b>	2019
<b>Enjoyment phase</b>	8-10 years after harvest
<b>Serving temperature</b>	18-20° C
<b>Alcohol content</b>	13.5 %
<b>Grape varieties</b>	Merlot
<b>Awards</b>	Decanter UK: Silver 0 / 0 , Mondial du Merlot & Assemblage Silver 0 / 0
<b>Article no</b>	00001380

### Scent description

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

### Matches

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

### Description Taste

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



## Description Visual

Garnet of medium intensity, ruby highlights<br>

## Vinification

Fermentation with maceration for 3 weeks in steel.<br>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.<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>

## 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