



La Pernice Rosato 2021

Merlot Ticino DOC

Type	Rosé wines
Classification	Ticino DOC Rosato di Merlot
Expansion	Stainless steel tanks
Contents	75cl
Vintage	2021
Enjoyment phase	2 years after harvest
Serving temperature	10-12° C
Alcohol content	12 %
Grape varieties	Merlot
Article no	00001362

Scent description

Fruity, floral with predominant notes of cherry, blackberry and raspberry

Matches

aperitifs, starters, white meats and pizza

Description Taste

Unfiltered. Fresh, lively, intense and enveloping, well structured and fruity

Description Visual

Rosy, bright cherry



Vinification

Harvested manually, macerated with skins for 6-8 hours. Temperature-controlled fermentation in steel tanks.

Description vintage

2021: Mild winter. Cold spring with delayed vegetative recovery. Hot summer with rain during the final ripening phase.

Vineyard

Vineyard location	Ascona, Locarno, Maggia Delta, Sottoceneri
Soil	sandy to loamy, derived from granite and gneiss rock, of white calcareous origin (Sottoceneri)
Planting density	4,600 vines per hectare
Cultivation system	spurred cordon
Yield per m2	800 g