



La Pernice Rosato 2022

Merlot Ticino DOC

Type	Rosé wines
Classification	Ticino DOC Rosato di Merlot
Expansion	Maturation in steel tanks.
Contents	75cl
Vintage	2022
Enjoyment phase	2023-2025
Serving temperature	10-12° C
Alcohol content	12 %
Grape varieties	Merlot
Article no	00001405

Scent description

"Clear fruity fragrances of wild strawberry and cherry.
Elegant floral of red rose petals and violet'."

Matches

Cold dishes, white meats, pasta with red sauces, gourmet pizzas, vitello tonnato
Nidi Terreni alla Maggia all'amatriciana, wholemeal pizza with cherry tomatoes, fior di latte mozzarella, capers and anchovies

Description Taste

Pleasant fruity return. Medium-bodied and very drinkable thanks to an excellent balance between softness and restrained acidity

Description Visual

Soft pink with brilliant coral highlights



Vinification

Manual harvest, with maceration lasting 6-8 hours in steel tanks.

Description vintage

Very hot, sunny and dry summer. Sprouting slightly later than average. Harvest two weeks earlier than in the last 10 years and continued into October with excellent levels of ripeness.

Product description

Vineyard

Grape variety	Merlot
Vineyard location	Ascona, Maggia Delta
Age of logs	32 - 35 years old
Soil	sandy-loamy, derived from granite and gneiss rocks
Planting density	4,600 vines per hectare
Cultivation system	spurred cordon
Production per m2	800 g