



## L'Usignolo 2020

Merlot I.G.T. della Svizzera Italiana

<b>Type</b>	Red wines
<b>Classification</b>	Merlot IGT della Svizzera Italiana
<b>Expansion</b>	12 months in steel tanks
<b>Contents</b>	75cl
<b>Vintage</b>	2020
<b>Enjoyment phase</b>	4-5 years after harvest
<b>Serving temperature</b>	14-16° C
<b>Alcohol content</b>	12.5 %
<b>Grape varieties</b>	Merlot
<b>Article no</b>	00001376

### Scent description

Delicately floral aroma of red petals, followed by fruity notes of blood orange, blackberries and ripe raspberries. Slightly smoky and vegetal notes lend a pleasant complexity.<br>

### Matches

Goat büscion (fresh cheese) and venison salami, rye croutons and chickpea hummus, mixed boiled meat, Terreni alla Maggia wholemeal fusilli with pork ragout and mushrooms<br>

### Description Taste

Pleasant and ready to drink. Medium-light structure. Slight tannic presence. Good acid backbone and perfectly integrated alcohol content. Crisp, fruity aftertaste.<br>



## Description Visual

Bright ruby with medium intensity<br>

## Vinification

Fermentation and maceration for 10-12 days in steel tanks. Malolactic fermentation and aging for 12 months in steel tanks.<br>

## Description vintage

2020: Winter and spring were characterised by a mild climate with little rain. The summer was hot and dry. Good grape quality, but smaller quantities.<br>

## Vineyard

Location of vineyards	Sottoceneri
Vineyard exposure and latitude	north-east, 330 masl
Age of vines	30 years
Soil	calcareous clay with good presence of stones
Planting density	4'500 vines per hectare
Yield per m2	850g
Cultivation system	Guyot