

TLC Rosso del Ticino

Rosso del Ticino DOC



Grape variety	Merlot
Vineyard location	Delta della Maggia and Sottoceneri
Soil	sandy-loam (Delta della Maggia) and clay (Sottoceneri)
Planting density	4,500 plants per hectare
Cultivation system	Spiral cordon and single Guyot
Production per m2	800 g
Ageing	Matured in French oak barrels for at least 12 months
Storage	2023-2025
Vintage description Fairly cold winter with snow up to the plains. Medium-warm spring with good rainfall. Very cool summer, never excessively hot	
Vinification	Matured in French oak barrels for at least 12 months

How it looks

Brilliant ruby red

Aroma

Intense, with spicy notes of vanilla, cinnamon and cocoa well blended with fruity notes of small red fruits, jam and hints of cherries in spirit.

Taste

Fine and enveloping with good balance, persistent and long in the finish.

Perfect match with

Italian and French cuisine, filled pasta and long cooking sauces, braised meat with polenta, red meat and game, mature cheeses