

TLC Rosso del Ticino

Rosso del Ticino DOC



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| 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