

Il Querceto Riserva

Merlot Ticino DOC Riserva



From the grapes of our Merlot vines that are at least 30 years old, we only obtain nine thousand bottles each year. Ageing in new barriques for 18 months gives the wine surprising finesse, but also the ability to evolve over time and to integrate spicy aromas

"Vineyard location	Ascona, Locarno, Maggia Delta
Exposure and latitude	south-east, 200 mslm
Age of vines	30-40 years
Soil	sandy, partly gravelly, derived from granite and gneiss rock
Planting density	4'600 vines per hectare
Yield per m2	700g
Cultivation system	spurred cordon"

How it looks

Garnet of medium intensity, ruby highlights

Aroma

Broad and complex. Initial notes of redcurrants and wild strawberries turn to nutmeg, pipe tobacco and hints of sweet liquorice

Taste

Dry and enveloping. Tannic texture present and never intrusive. Good structure with excellent drinkability and persistence

Perfect match with

Pizzoccheri from Ticino, beef fillet, beef tournedos with foie gras, escalope and a side of black polenta and roasted vegetables with port sauce

Awards

- Decanter UK: Silver
- Mondial du Merlot & Assemblage Silver