

Ascona riserva

Merlot Ticino DOC Riserva



It is the only true Ascona wine: the fruit of the first rows of vines planted on our estate, forty years ago. Maturation for two years in barriques enhances the link with the microclimate of Lake Maggiore and the mineral soil, the result of the millennial work of the Maggia river.

Vineyard location	Ascona
Exposure and latitude	south-east, 200 masl
Age of vines	40 years
Soil	sandy, partly gravelly, derived from granite and gneiss rock
Planting density	4,600 vines per hectare
Yield per m2	600g
Cultivation system	single Guyot

How it looks

Intense, luminous garnet

Aroma

Fine, elegant and very complex. Fruity notes of morello cherry and cassis. Spicy hints of cinnamon and black pepper, bitter cocoa and balsamic background.

Taste

Full-bodied and structured. The tannin is velvety and perfectly embraces the softness of the sip. Very persistent and harmonious finish in the nose.

Perfect match with

Terreni alla Maggia rice baked with aubergines and Ticino cheese gratin, lasagne with aubergines and lamb ragout, Chateaubriand with Béarnaise sauce

Awards

- Concours Mondial de Bruxelles: Gold
- Decanter UK: Platinum