

# 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 30 months gives the wine surprising finesse, but also the ability to evolve over time and to integrate spicy aromas.

Grape variety	Merlot
Vineyard location	Ascona, Locarno, Maggia Delta
Age of vines	30-40 years
Soil	Sandy-loamy of granite and gneiss origin
Planting density	4.600 vines per hectare
Cultivation system	Spurred cordon
Production per m2	700 g
Ageing	30 months of ageing in first-passage barriques and at least 6 months in the bottle. About 5% of the wine is aged in american barriques.
Storage	2025-2030
Vintage description	A mild climate with little rain characterised the winter and spring period. The summer was hot and dry. Good grape quality, but lower quantity.
Vinification	Fermentation and maceration for around 3 weeks in steel tanks. Devatting and malolactic fermentation in new barrique barrels.

## How it looks

Intense garnet red.

## Aroma

Intensely floral with hints of berries and ripe cherries. Vanilla touches lend pleasantness and elegance. Peppery and rhubarb undertones make it unique.

## Taste

Balanced and ready to drink. Tannin well present and silky. Sip structured but soft. Savoury and fresh hints give a pleasant persistence.

## Perfect match with

Versatile and for the whole meal. Beef tournedos with foie gras escalope and black polenta side dish, baked vegetables with port sauce. Pizzoccheri from Ticino. Beef fillet.



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