

La Lepre

Bianco del Ticino DOC



Ticino tradition is combined with a desire to experiment in this well-balanced wine - the result of blending Merlot grapes, vinified in white, with aromatic and semi-aromatic grapes. It is a reinterpretation of a classic, the fruit of our winemaker's flair: an ideal companion for summer aperitifs.

Grape varieties	Merlot, Kerner, Sauvignon blanc, Chardonnay
Vineyard location	Locarno, Maggia Delta
Age of vines	8 to 35 years depending on plot
Soil	sandy-slightly clayey, derived from granite rocks and gneiss
Planting density	4,600 vines per hectare
Cultivation system	Simple Guyot
Production per m2	900 g

How it looks

Soft golden yellow with light copper highlights

Aroma

Nose centred on a white and yellow floral reminiscent of yellow rose and acacia. Hints of hay. Followed by yellow fruits such as apricot and peach.

Taste

Medium structured, easy-drinking. Dry and well balanced. Excellent taste freshness and savoury trail.

Perfect match with

Creamy Terreni alla Maggia white polenta with cod, white pizzas, summer salads with goat's toma cheese, Terreni alla Maggia rice with citrus fruits and seafood.