CANTINA ALLA MAGGIA
ASCONA

Melodia

Rosso del Ticino DOC



The combination of Merlot, Cabernet Franc and Cabernet Sauvignon grapes gives rise to this Ticinese interpretation of a classic Bordeaux blend. The result is a harmonious, structured red wine that marries the strength of the Sopraceneri with the elegance of the Sottoceneri.

Vintage	2021
Grape varieties	Merlot, Cabernet Sauvignon, Cabernet Franc
Serving temperature	18°C
Vineyard location	Locarno - Sottoceneri
Soil	Sandy (Delta della Maggia) - silty (Sottoceneri)
Planting density	4500/5000 vines per hectare
Cultivation system	Guyot and spurred cordon
Production per m2	800 g
Alcohol content	13 % vol.

How it looks

Intense garnet red, ruby highlights.

Aroma

When still, the glass gives us notes of tobacco, hibiscus, dehydrated plum, slight vegetal and balsamic. Swirling the glass reveals pleasant hints of dehydrated red berries, undergrowth and light toastiness donated by ageing in barriques.

Taste

Excellent balance between soft components, hardness and tannin. Pleasant spicy finish and persistence.

Perfect match with

Semi-hard and semi-mature cheeses from Alpe Ticinese. Corn burritos with meat, beans and vegetables. Rich and intense soups, also slightly spicy. Loto Terreni alla Maggia risotto with sbrinz and black truffle. Meat stews.

Vinification

Manual grape harvest in the second half of September. Separate maceration and fermentation for the various grape varieties in stainless steel tanks.

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Aging

2 years in new and second-passage barriques

Vintage

Mild winter and cool spring. Hot summer but with a good temperature range between day and night.

Storage

2025 - 2028

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