

L'Usignolo

Rosso della Svizzera Italiana



With this blend, our winemaker aims each year to express the character of Central Ticino, in the name of innovation and balance. With each harvest, we select the best grapes to produce a fresh and elegant wine, suitable for every occasion.

Grape variety	Merlot-Limberg-Zweigelt
Vineyard location	Sopraceneri
Soil	Sandy (Maggia Delta)
Density	4600 vines per hectare
Training system	Spurred cordon
Production m2	700 g
Ageing	Maturation in stainless steel tanks for about 1 year
Storage	2024-2027
Vintage description Hot, dry summer with almost no rainfall. Very good grape quality but quantity well below average	
Vinification Manual grape harvest in mid-September. Maceration and fermentation in stainless steel tanks	

How it looks

Medium intense garnet red, brick reflections.

Aroma

Elegant olfactory impact due to the high percentage of merlot. Opening of perfectly ripe fruits such as blackberries and cassis. Slight balsamic and toasted bread touches.

Taste

An everyday wine that expresses immediacy. Light structure and tannic component, restrained acidity. Excellent return of the fruity and slightly balsamic hints perceived on the nose.

Perfect match with

Simple snacks such as piadina or toast with ham and string cheese. Vegetarian pancakes and vegan cuisine in general. Also ideal as an aperitif.



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