

La Pernice Rosato

Merlot Ticino DOC



The typical style of Provence is the new benchmark sought by our oenologists for this rosé made from Merlot grapes, hand-picked at the beginning of September. The warm Ticino summers and the scent of Lake Maggiore are found in this light and elegant wine.

Grape variety	Merlot
Vineyard location	Ascona, Maggia Delta
Age of vines	32 - 35 years
Soil	Sandy-slightly clayey, derived from granite and gneiss rocks
Planting density	4,600 vines per hectare
Cultivation system	Spurred cordon
Production per m2	800 g
Ageing	6 months in steel tanks
Storage	2025-2027

Vintage description
Very rainy and cool spring followed by a sunny and dry summer. Thanks to a favourable September, the grapes obtained a good ripening.

Vinification
Manual harvesting of the grapes, separation of the must from the marc by gentle pressing followed by fermentation in stainless steel at a controlled temperature.

How it looks

Pale pink, very bright with orange reflections.

Aroma

Strawberries, cherries, and mandarin peel with a hint of wisteria flowers.

Taste

Excellent balance between freshness and smoothness. Medium structure with a pleasant return of fruity flavors.

Perfect match with

Margherita pizza with oregano and Terreni alla Maggia flour. Terreni alla Maggia rice gnocchi with ricotta sauce and cherry tomatoes. Caprese salad.



CANTINA^{ALLA}MAGGIA
ASCONA

Cantina alla Maggia

Via Muraccio 111 CH-6612 Ascona

Phone +41 91 792 33 11 - info@terreniallamaggia.ch - www.terreniallamaggia.ch