

# Bondola

Ticino DOC



A Slowfood presidium since 2023, this indigenous Ticino grape variety is at the centre of a cultural movement of rediscovery. Our expression involves ageing in terracotta amphorae for one year, consistent with the Spartan character of a grape that inhabits more sandy and humble soils.

Grape variety	Bondola
Location of vineyards	Locarno, Maggia Delta
Age of the logs	30 yrs
Soil	Sandy-partly gravely, derived from granite and gneiss rocks
Planting density	4,600 logs per hectare
Cultivation system	Simple Guyot
Production per m2	900 g
Ageing	Maturation in terracotta amphora for 10 months
Storage	2025-2028

**Vintage description**  
A cool, rainy vintage that nevertheless provided good balance and, with a sunny September, good ripening. The vintage provided the basis for wines with great finesse and elegance.

**Vinification**  
Manual grape harvest in the first half of September. Fermentation in stainless steel.

## How it looks

Clear ruby red.

## Aroma

Intense fresh floral aromas lead back to rose hips and hibiscus. Delicate redcurrants notes. Slight spiciness.

## Taste

Very smooth on the palate. Tannins and acidity are very mild and well-balanced. Excellent return of red currant. Light vinosity. Very pleasant to drink.

## Perfect match with

Versatile wine, suitable as an aperitif but also for the entire meal. It can also be served slightly chilled in the warmer months. Pair it with: Spaghetti Terreni alla Maggia with homemade tomato sauce. Beef carpaccio with EVO oil and Sbrinz cheese shavings. Full-fat cow's milk cheeses, fresh and semi-aged. Mixed bruschette.



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