



CANTINA ALLA MAGGIA
ASCONA

Il Querceto Riserva

Merlot Ticino DOC Riserva



From the grapes of our Merlot vines that are at least 30 years old, we only obtain four thousand bottles each year. Ageing in new barriques for 24 months gives the wine surprising finesse, but also the ability to evolve over time and to integrate spicy aromas.

Vintage	2021
Grape variety	Merlot
Serving temperature	18-20°
Vineyard location	Ascona, Locarno, Maggia Delta
Age of vines	30-40 years
Soil	Sandy-loamy of granite and gneiss origin
Planting density	4.600 vines per hectare
Cultivation system	Spurred cordon
Production per m2	700 g
Alcohol content	13.5 % vol.

How it looks

Deep garnet red with ruby highlights

Aroma

Great aromatic intensity, even in a still glass. Opening with fresh red and black berries such as raspberry and blackberry. Toasted notes and sweet spice follow, accompanied by an elegant floral touch. A peppery and licorice background adds further intrigue.

Taste

Balance, smoothness and complexity, together with refined tannins, suggest great ageing potential. The fruity notes perceived on the nose accompany the palate into a long and inviting persistence.

Perfect match with

Well-aged and marbled beef, served with a Merlot reduction sauce. Fine alpine cheeses with medium maturation. Ticinese pizzoccheri with game sauces

Vinification

Fermentation and maceration for around 3 weeks in steel tanks. Devatting and malolactic fermentation in new barrique barrels.



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Aging

24 months of ageing in first-passage barriques and at least 6 months in the bottle.

Vintage

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

Storage

2025-2032