

L'Usignolo

Merlot Ticino DOC



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

Vintage	2022
Grape variety	Merlot
Serving temperature	18°C
Vineyard location	Sopraceneri
Age of vines	8 to 35 years depending on plot
Soil	Sandy (Maggia Delta)
Density	4600 vines per hectare
Cultivation system	Guyot and spurred cordon
Production m2	700 g
Alcohol content	12.5 % vol.

How it looks

Clear ruby red with garnet highlights

Aroma

The nose opens with ripe cherry and fresh red berry aromas. Delicate, well-integrated spicy notes.

Taste

An everyday wine characterized by immediacy and drinkability. Light structure with soft tannins and balanced acidity. The palate shows a pleasant return of the varietal aromas perceived on the nose.

Perfect match with

Risotto Loto Terreni alla Maggia with seasonal mixed mushroom. Hand-cut beef tartare. Lightly aged cow's milk cheeses. Also enjoyable as an aperitif.

Vinification

Manual grape harvest in mid-September. Maceration and fermentation in stainless steel tanks.

Aging

Maturation in stainless steel tanks for at least 1 year.

Vintage

Hot, dry summer with almost no rainfall. Very good grape quality but quantity well below average.

Storage

2026-2028