CANTINA alla MAGGIA
ASCONA

La Lepre

Bianco del Ticino DOC



Ticino tradition meets a spirit of experimentation in this balanced wine, crafted from a blend of Merlot grapes vinified in white and aromatic and semi-aromatic varieties. An original reinterpretation of a classic, born from the creativity of our winemaker - the perfect companion for summer aperitifs.

Vintage	2025
Grapes	Merlot, Kerner, Chardonnay
Serving temperature	8°C
Vineyard location	Locarno, Delta della Maggia
Vine age	8 to 35 years, depending on the parcel
Soil	sandy with slight clay content, derived from granite and gneiss rocks
Planting density	4,600 vines per hectare
Cultivation system	Simple Guyot
Yield per m²	900 g
Alcohol content	12 % vol.

How it looks

Bright straw yellow with subtle coppery highlights.

Aroma

Intense, fruity aroma with prominent notes of peach and apricot. Subtle hints of exotic fruit from the Chardonnay, complemented by citrus nuances and aromas of white and yellow flowers.

Taste

Dry, harmonious, and pleasantly smooth. The typical minerality of our wines is well balanced by fresh acidity and moderate alcohol. A smooth, refreshing, and very enjoyable wine.

Perfect match with

Saltwater fish with a side of white polenta "Terreni alla Maggia."
Summer cold starters. Fried calamari. Seafood salads. Perfect as an aperitif.

Cantina alla Maggia
Via Muraccio 111 CH-6612 Ascona
Phone +41 91 792 33 11 - info@terreniallamaggia.ch - www.terreniallamaggia.ch

CANTINA alla MAGGIA
ASCONA

Vinification

Grapes are hand-harvested and gently pressed to separate juice from the skins. Fermentation takes place in stainless steel tanks at controlled temperature, enhancing freshness and aromatic purity. Each variety is vinified separately and then blended, resulting in a harmonious, elegant, and highly drinkable Ticino white wine.

Aging

5 months in stainless steel tanks, with careful attention to preserve varietal aromas

Vintage

This vintage is marked by healthy, high-quality grapes. A mild August with cool nights promoted the development of fine aromas and rich hues. Yields were slightly higher than last year. Warm and mostly dry September allowed for a calm and well-planned harvest, ensuring balance and optimal ripeness.

Storage

2026-2029

Cantina alla Maggia
Via Muraccio 111 CH-6612 Ascona
Phone +41 91 792 33 11 - info@terreniallamaggia.ch - www.terreniallamaggia.ch