CANTINA alla MAGGIA
ASCONA

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.

Vintage	2025
Grape variety	Merlot
Serving temperature	10° - 12°C
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
Alcohol content	12 % vol.

How it looks

Very bright pale pink

Aroma

wild strawberries, raspberry and mandarin peel with a hint of wisteria flowers

Taste

Excellent freshness and salinity, typical of the vintage, with a medium structure and a pleasant return of citrus notes.

Perfect match with

Margherita pizza with oregano and Terreni alla Maggia flour. Terreni alla Maggia rice gnocchi with seafood. Caprese salad. Kumamoto Oysters

Vinification

The production of this Ticino rosé wine takes place with manual harvesting, separation of the must from the marc by soft pressing and subsequent fermentation in stainless steel at a controlled temperature.

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Aging

6 months in steel tanks

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 - 2028

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