

Castello del Sole

Rosso del Ticino DOC

Born from an intimate understanding of our terroir, a deep dedication to our vineyards, and the synergy between our hotel and its winery, this exceptional wine has been created exclusively for Castello del Sole Ascona. A contemporary expression of our territory, combining elegance with distinctive character. Aging in carefully selected French oak barriques lends the wine a velvety texture, remarkable harmony, and impressive aromatic depth.

Vintage	2022
Grape varieties	Merlot 69%, Cabernet Sauvignon 31%
Serving temperature	18°C
Vineyard location	Sopraceneri
Age of vines	8 to 35 years depending on plot
Soil	Sandy (Delta della Maggia)
Planting density	4600 vines per hectare
Cultivation system	spurred cordon
Production per m2	700 g
Alcohol content	13.5 % vol.

How it looks

Garnet red with bright ruby highlights.

Aroma

An intense and captivating bouquet. It opens with aromas of blackcurrant, blackberry, and ripe cherry. Sweet spice and subtle toasted notes are beautifully integrated, while a delicate balsamic nuance adds further complexity. The finish reveals hints of black pepper, violet, and dark chocolate.

Taste

The palate is full and beautifully balanced. A vibrant thread of freshness and minerality brings energy and elegance. The tannins are well-structured yet remarkably silky. The finish is long, persistent, and harmonious.

Perfect match with

Rack of lamb with red polenta Terreni alla Maggia and a rich Merlot reduction. Dry-aged, richly marbled cuts of beef. Traditional Ticino alpine cheese.



CANTINA ALLA MAGGIA
ASCONA

Vinification

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

Aging

24 months in first-fill French oak barriques.

Vintage

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

Storage

2026-2032