

Barbarossa Riserva

Merlot Ticino DOC Riserva



This pure Merlot is the flagship wine of Cantina alla Maggia: it bears the name of the medieval conqueror to whom the famous Castello del Sole restaurant is dedicated. Maturation in various types and forms of wood gives the wine elegance and persistent flavours.

Vintage	2022
Grape variety	Merlot
Service temperature	18°C
Vineyard location	Sopraceneri
Age of vines	8 to 35 years depending on plot
Soil	Sandy (Maggia Delta)
Planting density	4600 vines per hectare
Cultivation system	Spurred cordon
Production per m2	700 g
Alcohol content	13 % vol.

How it looks

Rubin red of medium intensity with garnet reflections.

Aroma

Slightly dried floral notes. Fruity aromas of cherry, blueberry, and wild blackberry. Subtle oak influence accompanied by a pleasant spicy character.

Taste

On the palate, the wine displays pleasing balance and medium body. Its moderate alcohol content ensures excellent drinkability, making it a versatile choice for a wide range of food pairings. The tannins are present yet delicate. Pleasant echoes of fruit and spice return on the finish, enhancing the wine's aromatic persistence.

Perfect match with

Traditional Ticino platter of cured meats and cheeses. Braised beef ravioli with cacio e pepe sauce. Pork fillet baked in puff pastry.

Vinification

Manual harvest between the second and third week of September. Fermentation and maceration in stainless steel tanks. Maturation in barriques of 2nd and 3th passage.

Aging

Ageing for 24 months in second and third passage barriques

Vintage

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

Storage

2026-2030