

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	2025
Grape variety	Merlot
Serving temperature	14°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	800 g
Alcohol content	11.5 % vol.

How it looks

Light ruby red.

Aroma

From the very first impression, the wine stands out for its freshness and purity. Aromas of fresh plum and red berries are complemented by hints of black pepper and a subtle spicy note on the finish.

Taste

An approachable and easy-drinking wine. On the palate, it stands out for its vibrant freshness, supported by fine, delicate tannins. The spicy notes perceived on the nose return on the finish, providing a pleasant persistence. It is also enjoyable when served slightly chilled.

Perfect match with

TAM Risotto 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 one year.

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