









ASCONA RISERVA, 2019

Merlot Ticino DOC Barrique Riserva

<i>Grapevine</i>	100% Merlot
<i>Location of vineyards</i>	Ascona
<i>Vineyard exposure and latitude</i>	South-East, 200mslm
<i>Age of the logs</i>	40 years
<i>Soil</i>	Sandy, partly gravelly, derived from granite and gneiss rocks
<i>Planting density</i>	4'600 vines per hectare
<i>Production per m²</i>	600g
<i>Cultivation system</i>	Spurred cordon
<i>Vinification</i>	Fermentation with maceration for 3 weeks in steel. Devatting and malolactic fermentation in first-passage barriques (French oak and 5% American oak) for a minimum of 24 months and a minimum of 6 months of bottle ageing.
<i>Description of the 2019 production year</i>	Fairly cold winter (with snow up to the plains). Medium-warm spring with good rainfall. Very cool summer, never excessively hot. Harvest in mid-October (1-2 weeks).



-  Intense and bright garnet
-  Fine, elegant and very complex. Fruity notes of morello cherry and cassis. Spicy hints of cinnamon and black pepper, bitter cocoa and balsamic background.
-  Full-bodied and structured. The tannin is velvety and perfectly embraces the softness of the sip. The finish is very persistent and harmonious with the nose.
-  Lasagna with aubergines and lamb ragout
Chateaubriand with Béarnaise sauce
-  18-20°
-  13.5°

<i>Conservation</i>	10-15 years since the harvest	
<i>Formats and number of bottles</i>	37.5 cl: 380 bottles	
<i>per year</i>	75 cl: 4'000 bottles	
	150 cl: 160 bottles	
<i>Prizes and competitions</i>	Decanter UK	Platinum medal
	Concours Mondial Bruxelles	Silver medal
<i>Pairing with agricultural product Terreni alla Maggia</i>	Baked rice with aubergines and Ticino cheese gratin	
<i>Pairing category</i>	Elaborated vegetarian and earthy first courses, lean red meat and wild furred game	