

# Galà



## TASTING NOTES

### FLAVOUR

Balanced, complex and refined wine. Alternative to the classic single-variety Merlot.

### AROMA

As a young wine: fragrant aromas, hints of ripe black fruit.  
As a mature wine: it develops into a light spicy note of black pepper.

## BASIC INFORMATION

<b>Vine:</b>	Merlot, Gamaret, Garanoir, Gallotta
<b>Designation:</b>	Indicazione Geografica
<b>Tipica Classification:</b>	IGT
<b>Colour:</b>	Purple-red
<b>Type of wine:</b>	Red
<b>Area of origin:</b>	Municipality of Contone (2 km from lake Maggiore), Gambarogno, Ticino, Switzerland
<b>Alcoholic content:</b>	12.5% Vol.

## VINIFICATION

### DESCRIPTION

Manual harvesting once the right stage of ripeness has been reached.

Pressing-destemming every 30 minutes in horizontal fermenters and vertical steel tanks with automatic temperature control.

First cold maceration of the skins for 8 hours to exalt the fresh fragrance.

Heating of the mass to 26°C to extract the colour and start the alcoholic fermentation.

Processing of the skins in daily cycles to obtain soft tannins. Devatting in thermoregulated stainless steel tanks.

The malolactic fermentation is then completed. Racking in stainless steel tanks for at least 6 months.

Before bottling, the wine is blended between the various tanks and filtered.

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**Malolactic fermentation:** in thermoregulated stainless steel casks  
steel

**Maturation:**  
**Minimum ageing period in bottle:** 6 months

## BOTTLE

**Type of bottle:** Bordeaux  
**Ageing potential:** 8 years  
**Cork material:** guaranteed DIAM cork without cork taste

## VINEYARD

**Vine:** Merlot, Gamaret, Garanoir, Gallotta  
**Type of soil:** fresh, deep and sandy  
**Processing:** Integrated production methods  
**Cultivation method:** double and single Guyot  
**Yield per hectare:** 90 quintals (65 hl)  
**Harvesting period:** September  
**Harvesting method:** manual

## PACKAGING

**Number of bottles per box:** 6

## PAIRINGS

Soft with good tannins, perfect with cured meats from the Ticino area, mixed summer grills, fresh cheeses.

## SERVING

In large crystal glasses at 16°C.