

# Artù



## TASTING NOTES

### FLAVOUR

Flavour pleasantly full, warm, robust, austere but velvety, harmonious, ethereal, with a spicy aftertaste typical of partial ageing in wood.

### AROMA

As a young wine, it releases a complex, intense and rich bouquet of ripe and freshly picked fruit.

As a mature wine: more complex, lightly spiced and softer scents.

## BASIC INFORMATION

<b>Vine:</b>	Merlot
<b>Designation:</b>	Merlot Ticino
<b>Classification:</b>	DOC
<b>Colour:</b>	Deep red, nuances of ruby which tend to fade over time
<b>Type of wine:</b>	Red
<b>Area of origin:</b>	Municipality of Gambarogno (2 km from Lake Maggiore), Ticino, Switzerland
<b>Alcoholic content:</b>	12.8% Vol.

## VINIFICATION

### DESCRIPTION

Manual harvesting at the right stage of ripeness.

Pressing-destemming every 30 minutes in horizontal fermenters with automatic temperature control.

First cold maceration of the skins for 8 hours to enhance the fresh fragrance. Heating of the mass to 26°C to extract the colour and start the alcoholic fermentation. Processing of the skins in various daily cycles to soften the tannins. 50% of the wine is devatted directly in barrels of 3rd and 4th passage and in 30 hl wooden casks. The remaining 50% is processed in steel. Lees stirring and processing are then carried out to improve roundness and complexity.

The malolactic fermentation is completed. Bottling after blending in optimal ratio to give a good structure, elegance, finesse and roundness.

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<b>Malolactic fermentation:</b>	in stainless steel casks and wooden casks
<b>Maturation:</b>	stainless steel, wooden casks and barrels of 3rd passage
<b>Age of casks:</b>	barrels of 3rd passage and used casks
<b>Type of wood:</b>	French oak
<b>Toasting level:</b>	medium
<b>Maturation time:</b>	12 months in wood
<b>Minimum ageing period in bottle:</b>	6 months

## BOTTLE

<b>Type of bottle:</b>	Bordeaux
<b>Ageing potential:</b>	5/8 years
<b>Cork material:</b>	Guaranteed DIAM cork without cork taste

## VINEYARD

<b>Vine:</b>	Merlot 100%
<b>Type of soil:</b>	fresh, deep and sandy
<b>Processing:</b>	Integrated production methods
<b>Cultivation method:</b>	single and double Guyot
<b>Year of planting:</b>	1983
<b>Yield per hectare:</b>	80 quintals (55 hl)
<b>Harvesting period:</b>	end of September
<b>Harvesting method:</b>	manual

## PACKAGING

<b>Number of bottles per box:</b>	6
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## PAIRINGS

Soft and with silky tannings, it pairs well with red meat, ragu and not overly mature alpine cheeses.

## SERVING

in large crystal glasses at 18° C.