

Aurelio



TASTING NOTES

FLAVOUR

Wine of great structure and lasting aftertaste, with an elegant and harmonious body. The maturation in barrels enhances its complexity, giving it roundness and softness.

AROMA

As a young wine: intense fragrances, ripe fruit, light hint of vanilla.

As a mature wine: develops more complex notes of sweet tobacco and liquorice.

BASIC INFORMATION

Vine:	Merlot 100%
Designation:	Merlot Ticino
Classification:	DOC
Colour:	Deep red
Type of wine:	Red
Area of origin:	Municipality of Gambarogno (2 km from Lake Maggiore), Ticino, Switzerland
Alcoholic content:	13.5% Vol.

VINIFICATION

DESCRIPTION

Manual harvesting at the right stage of ripeness.

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

Heating of the mass to 26°C to extract the colour and start the alcoholic fermentation. Processing of the skins in various cycles to soften the tannins. Direct devatting in barrels of 1st and 2nd passage. Lees processing to improve the roundness and complexity of the wine and end of the malolactic fermentation. Maturation of 16 months in barrels after racking. Blending of the barrels in optimal ratio before bottling; search for good structure, elegance, finesse and roundness, with light and soft wood. Bottled without any stabilisation or filtration, with possible light deposit.

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Malolactic fermentation:	in barrels
Maturation:	in barrels
Type of cask:	in French oak barrels
Age of casks:	barrels of 1st and 2nd passage
Type of wood:	French oak
Maturation time:	16 months in wood
Minimum ageing period in bottle:	12 months

BOTTLE

Type of bottle:	Bordeaux
Ageing potential:	10 years
Cork material:	guaranteed DIAM cork without cork taste

VINEYARD

Vine:	Merlot 100%
Type of soil:	fresh, deep and sandy
Processing:	Integrated production methods
Cultivation method:	single and double Guyot
Year of planting:	1967 and 1972
Yield per hectare:	60 quintals (40 hl)
Harvesting period:	between end of September and start of October
Harvesting method:	manual

PACKAGING

Number of bottles per wooden crate:	6
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PAIRINGS

Pairs easily despite tannins present, with good extracts. Excellent with red meat, ragu and alpine cheeses, also matured.

SERVING

In large crystal glasses at 18°C.