

Delizia

TASTING NOTES

FLAVOUR

Elegant wine, with balanced freshness, soft and elegant.

AROMA

As a young wine: floral fragrance of roses.

As a mature wine: red fruit, especially strawberry.

BASIC INFORMATION

Vine:	Merlot 100%
Designation:	Rosato di Merlot Ticino
Classification:	DOC
Colour:	Light rosé (onion-like)
Type of wine:	Rosé
Area of origin:	Municipality of Gambarogno (2 km from lake Maggiore), Ticino, Switzerland
Alcoholic content:	12.5% Vol.

VINIFICATION

DESCRIPTION

Manual harvesting once the right stage of ripeness has been reached. Pressing-destemming every 30 minutes in a horizontal press. Gentle pneumatic pressing.

Must flotation.

Heating of the mass to 16°C to start the alcoholic fermentation.

Racking in thermoregulated stainless steel tanks at the end of the alcoholic fermentation and lees processing.

End of the malolactic fermentation. Maturation in stainless steel tanks for around 2 months. Before bottling, the wine is blended between the various tanks and filtered.



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Malolactic fermentation: in stainless steel casks
Maturation: in stainless steel tanks
Minimum ageing period in bottle: 3 months

BOTTLE

Type of bottle: Bordeaux
Ageing potential: 3 - 4 years
Cork material: guaranteed DIAM cork without cork taste

VINEYARD

Vine: Merlot 100%
Type of soil: fresh, mineral and light
Soil processing: Integrated production methods
Cultivation method: single Guyot
Year of planting: 1984
Yield per hectare: 90 quintals (63 hl)
Harvesting period: 20 September
Harvesting method: manual

PACKAGING

Number of bottles per box: 6

PAIRINGS

Excellent for aperitifs, pairs well with cheese fondues, lake fish, mixed seafood.

SERVING

In large crystal glasses at 12°C.