

Diciotto

TASTING NOTES

FLAVOUR

Caressing, full, soft, intensely long, slightly aromatic. Acidity not pronounced.

AROMA

As a young wine: seductive notes of citrus fruit and flowers.
As a mature wine: hints of exotic fruit.

BASIC INFORMATION

Vine:	Doral, Chardonnay, Sauvignon
Designation:	IGT Svizzera Italiana
Classification:	IGT
Colour:	Straw yellow with greenish tints
Type of wine:	White
Area of origin:	Municipality of Cadenazzo and Gambarogno, Ticino, Switzerland
Alcoholic content:	12.5% Vol.

VINIFICATION

DESCRIPTION

Manual harvesting once the right stage of ripeness is reached. Pressing-destemming every 30 minutes in horizontal fermenters with automatic temperature control. Cold maceration of the skins with dry ice for 12 hours to enhance the fragrance. Soft pneumatic pressing of the skins. Flotation. Heating of the mass to 16°C to start the alcoholic fermentation. At the end of the alcoholic fermentation, racking in thermoregulated stainless steel tanks and lees processing. If necessary, the malolactic fermentation is also completed. After racking, the wine is kept in stainless steel tanks for a couple of months at least.

It is blended and filtered before the sparkling process.



Diciotto

Malolactic fermentation:

in stainless steel casks

Maturation:

in stainless steel tanks

**Minimum ageing period
in bottle:**

3 months

BOTTLE

Type of bottle:

Sile

Ageing potential:

5 - 8 years

Cork material:

Guaranteed DIAM
(MYTIK) cork without
cork taste

VINEYARD

Vine:

Doral, Chardonnay,
Sauvignon

Type of soil:

fresh, mineral and light

Soil processing:

Integrated production
methods

Cultivation method:

single Guyot

Year of planting:

1997

Yield per hectare:

90 quintals (63 hl)

Harvesting period:

mid-September

Harvesting method:

manual

PACKAGING

Number of bottles per box: 6

PAIRINGS

Excellent as an aperitif, it pairs well with fresh cheeses, fried battered or tempura fish or vegetables, various canapés.

SERVING

In Rastal Luce 30-type glasses at 8°C with an ice bucket.