

Lansilò

TASTING NOTES

FLAVOUR

Round and soft, fresh, light and balanced, with glycerine consistency and good mouth feel.

AROMA

As a young wine: essence of spring flowers, generally white.
As a mature wine: white fruit such as peaches.

BASIC INFORMATION

Vine:	Merlot 100%
Designation:	Bianco di Merlot Ticino
Classification:	DOC
Colour:	Paper white
Type of wine:	White
Area of origin:	Municipality of Gambarogno (2 km from lake Maggiore), Ticino, Switzerland
Alcoholic content:	12.5% Vol.

VINIFICATION DESCRIPTION

M

annual harvesting at the right stage of ripeness.
Pressing-destemming every 30 minutes in a horizontal press.
Gentle pneumatic pressing of the skins.
Must 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 stays in the stainless steel tanks for at least another couple of months.

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



Lansilò

Malolactic fermentation: in stainless steel tanks
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, light and mineral
Vine processing: Integrated production methods
Cultivation method: single Guyot
Year of planting: 1983
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, or pairs well with lake and sea fish, mixed seafood and fresh cheeses.

SERVING

In large crystal glasses at 12°C.