

Ottavo

TASTING NOTES

FLAVOUR

Round, spicy, with light hints of vanilla, balanced, of a fat consistency, with good aftertaste and length on the palate.

AROMA

Exotic fruit such as pineapple, mango, banana and lightly spicy.

BASIC INFORMATION

Vine:	Merlot 100%
Designation:	Bianco di Merlot Ticino
Classification:	DOC
Colour:	Straw yellow
Type of wine:	White
Area of origin:	Municipality of Gambarogno (2 km from Lake Maggiore), Ticino, Switzerland
Alcoholic content:	13% Vol.

VINIFICATION

DESCRIPTION

Manual harvesting once the right stage of ripeness has been achieved. Pressing-destemming and light pneumatic pressing of the skins.

Clarification of the must by means of flotation. Preparation for the start of alcoholic fermentation in Burgundy barrels in a temperature-controlled room.

Fermentation temperature of 16 °C.

At the end of the fermentation, sur lie ageing continues with frequent lees stirring to improve its complexity.

If required, the malolactic fermentation is completed at this stage. The wine generally remains in the barrels for 11 months. The wine is blended and filtered before bottling.

Planned ageing in the bottle for at least 3 months.



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Malolactic fermentation: in barrels
Maturation: in barrels
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: simple 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.