

Prestige

TASTING NOTES

FLAVOUR

Mature character, soft complex and elegant tannins.
Partial drying in crates to concentrate flavour, aromas and fragrances.

AROMA

As a young wine: in long ageing process.
As a mature wine: ripe fruit with light hints of vanilla and pipe tobacco.

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. Harvesting as late as possible. Drying of some grapes in suitable crates in a ventilated and dehumidified room until reaching the right concentration. Separate vinification. 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 new barrels. Lees stirring and processing cycles to improve the roundness and complexity of the wine. Blending with the wine derived from the dried grapes, and completion of the malolactic fermentation. Racking in barrels and maturation for at least 24 months. Blending of the barrels in optimal ratio before bottling. Bottled without any stabilisation or filtration, with possible light deposit.



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Malolactic fermentation: in barrels
Maturation: in barrels
Type of cask: barrels
Age of casks: new barrels
Type of wood: French oak
Maturation time: minimum 24 months
in wood

**Minimum ageing period
in bottle:** 12 months

BOTTLE

Type of bottle: Bordeaux
Ageing potential: over 10 years
(if well preserved)
Cork material: guaranteed DIAM cork
without cork taste

VINEYARD

Vine: Merlot 100%
Type of soil: fresh, deep, gravelly
and sandy
Processing: Integrated production
methods
Cultivation method: single and double Guyot
Year of planting: 1963
Yield per hectare: 60 quintals (40 hl)
Harvesting period: start of October
Harvesting method: manual

PACKAGING

**Number of bottles
per wooden crate:** 6 bottles
(all wrapped by hand)

PAIRINGS

Powerful wine, of elegant structure, with tannins which are present but velvety. Pairs very well with red meat, game and alpine cheeses, also matured.

SERVING

In large crystal glasses at 18°C.