

Primo

TASTING NOTES

FLAVOUR

Wine with a good structure, excellent smoothness and elegance. Its maturation in American oak barrels gives it sweetness and roundness.

AROMA

As a young wine: intense, black fruit, light hint of vanilla. As a mature wine: it develops more complex notes of sweet tobacco and liquorice.

BASIC INFORMATION

Vine:	Ferradou (cross by the University of Bordeaux)
Designation:	Ferradou IGT Svizzera Italiana
Classification:	IGT Svizzera Italiana
Colour:	Very dark and deep red
Type of wine:	Red
Area of origin:	Municipality of Gambarogno (2 km from lake Maggiore), Ticino, Switzerland
Alcoholic content:	14.5% Vol.

VINIFICATION DESCRIPTION

Manual harvesting at the right stage of ripeness. Pressing-destemming in horizontal fermenters with automatic temperature control. Cold maceration prior to fermentation at 8°, alcoholic fermentation at 26 °C to have an optimal extraction of colour and tannins. Processing of the skins in various daily cycles to obtain soft and elegant tannins. American oak barrels of the 1st and 2nd passage are then filled at the appropriate time.

The yeasts are processed for some time to improve the roundness and the complexity of the wine. In this period, the malolactic fermentation is also completed. After racking, the wine stays in the barrels for another 6 months. The blending is carried out in optimal ratio before bottling.

Elegance, finesse, extreme roundness, light sugar residue - these are the characteristics of this wine, intended for an attentive and modern audience.



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Malolactic fermentation:	in stainless steel casks and wooden casks
Maturation:	American oak barrels
Minimum ageing period in bottle:	3 months
BOTTLE	
Type of bottle:	Bordeaux
Ageing potential:	5/8 years
Cork material:	guaranteed DIAM cork without cork taste

VINEYARD

Vine:	Ferradou 100%
Type of soil:	fresh, deep and sandy
Vine processing:	Integrated production methods
Cultivation method:	single Guyot
Year of planting:	2014
Yield per hectare:	80 quintals (55 hl)
Harvesting period:	end of September
Harvesting method:	manual

PACKAGING

Number of bottles per box:	6
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PAIRINGS

Easy to pair with because it is a soft wine; pairs well with game, red meat in general, ragu and alpine cheeses, also matured.

SERVING

In large crystal glasses at 16°C.