

## Casimiro

*Svizzera Italiana IGT*



<b>Production area</b>	<i>Hilly areas of Mendrisiotto</i>
<b>Grape varieties</b>	<i>Merlot, Arinarnoa, Tannat, Cabernet Sauvignon, Cabernet Franc, Gamaret, Egiodola, Marselan, Syrah, Carminoir, Carmenere.</i>
<b>Colour</b>	<i>Purplish red tending to purple.</i>
<b>Perfume</b>	<i>Aromatic, spicy, particularly reminiscent of thyme. Good complexity and elegance.</i>
<b>Flavour</b>	<i>Spicy long and persistent. It has a good aromatic richness supported by an important structure and a well integrated tannicity.</i>
<b>Aging</b>	<i>Over 10 anni</i>
<b>Alcoholic content</b>	<i>13 Vol.%</i>
<b>Vinification</b>	<i>The vines are harvested and vinified separately. After 20, 30 days of maceration, the malolactic fermentation and the subsequent 20 months of aging take place in barriques of French origin. The final blending takes place only before bottling.</i>
<b>Service</b>	<i>It is advisable to serve at 18° C.</i>
<b>Gastronomic combination</b>	<i>Important first courses, red and game meat and spicy cheeses.</i>