

Rosso del Ticino

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Denominazione di Origine Controllata



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| <i>Production area</i> | <i>Hilly areas of the Mendrisiotto region</i> |
| <i>Grape varieties</i> | <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i> |
| <i>Colour</i> | <i>Ruby red of good intensity</i> |
| <i>Perfume</i> | <i>Vinoso, fruttato e fragrante, con una buona armonia fra i vitigni.</i> |
| <i>Flavour</i> | <i>Vinous, fruity and fragrant, with a good harmony between the grape varieties.</i> |
| <i>Aging</i> | <i>Over 5 years</i> |
| <i>Alcoholic content</i> | <i>13 Vol. %</i> |
| <i>Vinification</i> | <i>The vines are harvested and vinified separately in steel with maceration times from 10 to 20 days. Partial aging of Cabernet Sauvignon in second and third wine barriques.</i> |
| <i>Service</i> | <i>E' consigliabile servire a 18° C.</i> |
| <i>Gastronomic combination</i> | <i>First courses, red meat, cheese.</i> |