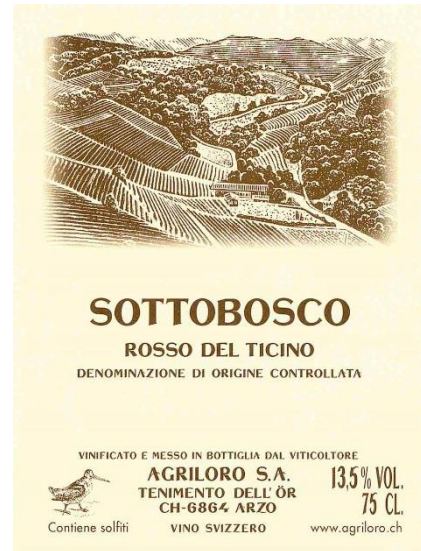


SOTTOBOSCO

Rosso del Ticino
Denominazione di Origine Controllata



<i>Production area</i>	<i>Hilly areas of the Mendrisiotto region.</i>
<i>Grape varieties</i>	<i>Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot</i>
<i>Colour</i>	<i>Intense ruby red with violet reflections.</i>
<i>Perfume</i>	<i>Intense and elegant, with a night of black berry fruit. Excellent harmony of the vines with a slight dominance of Cabernet Sauvignon.</i>
<i>Flavour</i>	<i>Harmonious, balanced and elegant. Tannins relatively soft and well present supported by a nice acidity.</i>
<i>Aging</i>	<i>Over 10 years</i>
<i>Alcoholic content</i>	<i>13 Vol. %</i>
<i>Vinification</i>	<i>The vines are harvested and vinified separately in steel and oak vats with maceration for up to 30 days. Malolactic fermentation and 20 months of ageing take place in French oak barriques, 35% of which are new and 65% in second and third passage.</i>
<i>Service</i>	<i>It is advisable to serve at 18° C.</i>
<i>Gastronomic combination</i>	<i>Important first courses, red meats, game and cheeses.</i>