

Oro Rosso

Rosso del Ticino

Denominazione di Origine Controllata



<i>Production area</i>	<i>Hilly areas of Mendrisiotto</i>
<i>Grape varieties</i>	<i>Merlot, Cabernet Sauvignon, Cabernet Franc, Gamaret, Syrah, Pinot Nero.</i>
<i>Colour</i>	<i>Intense ruby red</i>
<i>Perfume</i>	<i>Vinous and harmonious with a good balance between grape varieties.</i>
<i>Flavour</i>	<i>Elegant, discreetly tannic, of medium structure and lively acidity.</i>
<i>Aging</i>	<i>Over 7 years</i>
<i>Alcoholic content</i>	<i>13 Vol. %</i>
<i>Vinification</i>	<i>The vines are harvested and vinified separately with maceration times from 10 to 20 days. Malolactic fermentation and aging in second and third passage barriques. The final blending takes place only before bottling.</i>
<i>Service</i>	<i>It is advisable to serve at 18° C.</i>
<i>Gastronomic combination</i>	<i>Main courses and cheese.</i>