

Riserva del Padrone

Ticino

Denominazione di Origine Controllata



<i>Production area</i>	<i>Tenimento dell'Ör in Arzo</i>
<i>Grape varieties</i>	<i>Merlot 50%, Cabernet Franc 25%, Cabernet Sauvignon 25%</i>
<i>Colour</i>	<i>Intense ruby red with violet reflections</i>
<i>Perfume</i>	<i>Austere, intense, persistent, with excellent complexity and elegance.</i>
<i>Flavour</i>	<i>Complex, intense and rich in aromas to support an important structure, which is refined with bottle ageing. A wine to be enjoyed on great occasions</i>
<i>Aging</i>	<i>Over 10 years</i>
<i>Alcoholic content</i>	<i>13 Vol.%</i>
<i>Vinification</i>	<i>It is made exclusively in the best vintages. After a long maceration in oak vats, malolactic fermentation and further aging for over 30 months takes place in new French oak barriques.</i>
<i>Service</i>	<i>It is advisable to serve at 18° C.</i>
<i>Gastronomic combination</i>	<i>Main dishes, red meat, game and cheese.</i>