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TASTING NOTES
emiolé 2023

The wine presents itself with a deep and enveloping colour. On the nose it opens with a rich and articulate bouquet that immediately reveals its refinement and complexity. The first olfactory notes are subtle and inviting, with hints of small red fruits, fresh violets and an intriguing touch of dark spices. On the palate it captivates with its extraordinary elegance and softness: ripe fruit blends harmoniously with silky tannins, offering a velvety sensation. The sip closes on a lingering finish, enriched by a pleasant spicy trail.

WINEMAKING

FERMENTATION:	Grape varieties vinified separately Fermentation in temperature-controlled stainless steel vats Fermentation with selected yeasts Gravitational filling of barrels Intensive completely manual punch-downs (6 per day total) Fermentation + maceration: 30 days
AGEING:	17 months in French barriques — 80% new oak
BOTTLING:	No fining, no final filtration

VINEYARD

SOIL:	Sand, gravel, limestone
PLANTING DENSITY:	4500 vines/ha, south-southwest facing
HARVEST:	Manual; harvest timing adapted to each variety
YIELD	Cabernet Franc 35 hl/ha Merlot 35 hl/ha
HEIGHT:	300 m a.s.l.

COMMENT ON THE VINTAGE

The 2023 vintage confirmed the wide annual variability of weather conditions in the southern Alps. Across Ticino as a whole, it was a less scorching vintage compared to 2022, though still warmer than the norm, with a less sunny and initially dry spring, and a mild but very wet summer with frequent rainfall.
Ripeness monitoring results showed a trend similar to the 2021 and 2020 seasons. The favourable weather conditions that developed from August onwards allowed the clusters to reach maturity levels in line with the 2021 vintage. September was very warm, with rainfall still above average but concentrated only at the end of the month and above-average sunshine. Harvest therefore took place around mid-September under sunny and warm — thus optimal — conditions, which allowed the grapes to be picked in excellent condition and at good qualitative maturity.

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emiolé

VINTAGE: 2023
GRAPE VARIETIES: Cabernet Franc, Merlot
ALCOHOL: 14%
APPELLATION: Rosso del Ticino DOC
REGION: Morbio Inferiore, Ticino (Switzerland)