



TASTING NOTES

emiolé 2019

The colour is ruby, bright and deep.

The inviting aromatic notes are of black cherries, blackcurrant and red currant in addition to spicy balsamic notes as well as liquorice, chocolate and leather.

On the palate the wine is round, open with savory notes, persistent, fresh and racy.

WINEMAKING

TECHNIQUE:	The grapes are vinified separately Fermentation in temperature controlled stainless steel tanks Fermentation with selected yeasts 100% gravity processing Manual punching down
AGEING:	18 months in French oak barrels Merlot 100% new wood, Cabernet Franc 80% new wood
BOTTLING:	No clarification, no filtration

VINEYARD

SOIL:	Merlot: gravel, pebble, limestone Cabernet Franc: sand, clay and limestone
PLANTING DENSITY:	4500 vines/hectare with south/southwest exposure
HARVEST:	Hand-picked, harvest date adapted to each vineyard
PRODUCTION:	Merlot 40 hl/ha, Cabernet Franc 47 hl/ha
HEIGHT:	380m above sea level

COMMENT ON THE VINTAGE

Thanks to the weather conditions, bud break began slightly earlier than in 2018. The cold in May then slowed down the growth cycle of the vine, delaying the start of the harvest to the end of September. Flowering took a long time, but fruit set was very productive. The low rainfall in June and July did not in any way prevent the development of the grapes. The productivity in the vineyards was qualitatively very good and quantitatively high, and we had excellent phytosanitary conditions, which allowed a substantial reduction of interventions in the vineyards. After a fairly dry and hot July, some heavy rainfall occurred in August, followed by a drier September with very hot, sunny and windy days, which allowed the grapes to ripen very slowly and optimally towards the end of the month.

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VINTAGE: 2019

VARIETIES: Merlot, Cabernet Franc

ALCOHOL: 14%

APPELLATION: Rosso del Ticino DOC

REGION: Mendrisiotto, Ticino (Switzerland)

