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TASTING NOTES
Andrea 2024

On the nose it opens with a bouquet of great elegance, dominated by a fragrant note of freshly cut pear that gives an immediate sense of freshness and crispness, intertwined with warmer, tropical notes of melon and pineapple well integrated with the ageing notes. On the palate the wine enters decisively, with good acid/fat balance, showing remarkable roundness and softness. The medium-high alcohol content is well perceptible, adding a pleasant warmth, body and roundness to the sip. The finish is clean and consistent with the fruity notes on the nose, closing with good persistence: memories of white-fleshed fruit linger on the palate before fading gracefully, leaving the mouth fresh and ready.

WINEMAKING

FERMENTATION:	Fermentation in French oak barriques Fermentation with selected yeasts at controlled temperature Alcoholic fermentation: 9 days
AGEING:	12 months in French barriques on the lees
BOTTLED:	December 2025

VINEYARD

SOIL:	Strongly gravelly and moderately calcareous, pH 7.5
PLANTING DENSITY:	6,000 vines/ha, east-facing
HARVEST:	Manual, in crates of approx. 13 kg, on 20 September 2024
YIELD:	approx. 25 hl/ha
HEIGHT:	300 m a.s.l.

The grapes underwent progressive thinning in three main stages to reach optimal yield and ensure high quality: after flowering while bunches were still green, at veraison, and about fifteen days before harvest to remove bunches that would not reach full ripeness.
Two further passes, one week and two days before harvest, removed any compromised bunches, keeping only fully healthy, ripe fruit; a final sorting took place both at harvest and before pressing.

COMMENT ON THE VINTAGE

The 2024 growing season in our region was one of the most challenging on record, though not without positives that speak to the sector's resilience. A cold, rainy spring caused phenological delays and strong disease pressure such as downy mildew, but the weather offered crucial recovery windows: heatwaves in July and August brought average temperatures slightly above normal, favouring ripening. The Mendrisiotto in particular benefited from a sunshine surplus of around 50 hours versus the average. Although disease management was complex, the sharp drop in August rainfall helped contain fungal pressure ahead of harvest and accelerated ripening, so the grapes arrived in perfect condition. Despite a much-reduced yield, sugar and polyphenolic concentration were excellent.

Andrea

VINTAGE: 2024
GRAPE VARIETIES: Chardonnay 100%
ALCOHOL: 13,5%
APPELLATION: Ticino DOC
REGION: Riva San Vitale, Mendrisiotto, Ticino (Switzerland)