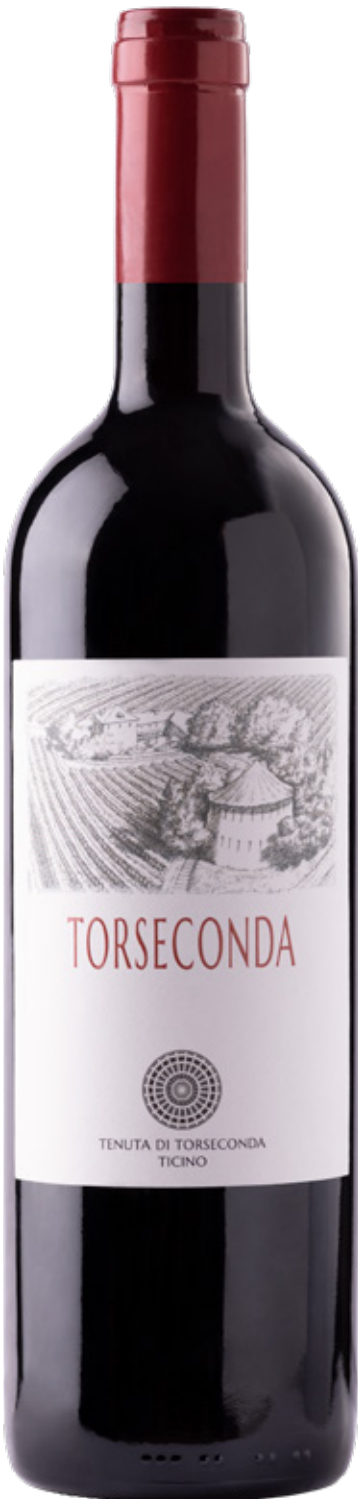


TENUTA DI TORSECONDA
TICINO

TORSECONDA

Rosso del Ticino DOC



Wine style

Intense ruby red colour with pronounced violet reflections. Refined, full and complex aroma with notes of ripe red berries, cherry and cassis accompanied by toasted and spicy notes. The Torseconda 2021 is a compelling wine, with a silky structure, nuances of fresh oak and a delicious finish with fine tannins. Balanced and rich on the palate.

Climatic conditions

The 2021 vintage is characterised by quite early bud break due to the high temperatures in March. In contrast, vegetative development was slow until the beginning of June, due to the low temperatures in April and May. This slowdown resulted in a delay of about ten days compared to the 2020 season. From the beginning of June, more favourable conditions accelerated a constant shoot development. Around 10 June, full flowering occurred. It was short but produced a good set of fruit. On 8 July, several areas of central Ticino were affected by a heavy hailstorm, including the Torseconda vineyard, causing a drop in grape production. The large amounts of rain in July and early August then provided the vineyard with sufficient water to boost the growth of the vines. The dry and sunny weather between mid-August and mid-September allowed for excellent ripening of the grapes.

Year of harvest: 2021

Growing region: Central Ticino

Grape varieties: Merlot, Cabernet Sauvignon

Exposure: west

Vineyard age (average): dai 20 to 30 years

Altitude: 350 to 400 m above sea level

Training and pruning system: Guyot

Production per ha: 30 quintals

Vinification: Temperature-controlled fermentation and maceration in the skins for about 30 days with frequent pumping over. Maturation in French oak barriques for 18 months.

Ageing: 6 months in bottle

Alcohol content: 13% vol.

Serving temperature: 18 °C