



TENUTA DI TORSECONDA  
TICINO

# TORSECONDA

## Rosso del Ticino

DOC

2022



### Wine style

In the glass, it shows an impenetrable ruby color. On the nose, the wine reveals a complex bouquet of dark and red berries, followed by spices, notes of cedar wood and chocolate. The aromas from the oak barrels are perfectly integrated. On the palate, it presents the perfect ripeness of the harvest with a full body and soft tannins balanced with juiciness and acidity, and an alcohol structure that hints at great aging potential. The finish is persistent and harmonious.

### Climatic conditions

In 2022, the weather conditions for wine growing differed greatly from those of the previous year. Throughout the Ticino region, the summer was hot, very sunny and quite dry. It was the second hottest since the start of weather recordings, characterised by three very hot periods.

The average summer temperature was 2.3 °C above normal, with low summer precipitation from June to August. Due to the persistent lack of rain, germination was slightly delayed. The good conditions for fruit set enabled the production of a quality wine. In this context, water scarcity led to the need to thin out in order to obtain a high-quality product and avoid the vines suffering.

As early as mid-August, a particularly rapid development of grape ripeness set in, to an extent that is not comparable to any of the previous years. Due to the high temperatures in summer and the rainfall in August, the grapes ripened well and values were achieved that are far above the norm – with a final alcohol content of about 14% vol. in the wine.

**Year of harvest:** 2022

**Growing region:** Camorino (Bellinzona), Central Ticino

**Grape varieties:** Merlot, Cabernet Sauvignon

**Exposure:** West

**Vineyard age (average):** 20 to 30 years

**Altitude:** 350 to 400 m above sea level

**Training and pruning system:** Simple Guyot

**Production per ha:** 50 quintals

**Winemaking:** Fermentation and maceration on the skins at controlled temperature for about 30 days with frequent remontages. Maturation in French oak barriques for 18 months

**Ageing:** 24 months in bottle

**Alcohol content:** 14% vol.

**Serving temperature:** 16-18 °C

Decant the wine one hour before serving; pour into a decanter if necessary. Serve in a large, lightweight glass that allows the wine to oxygenate.