

# Merlot Baiocco

DOC Ticino, Brivio, 2016

750 ml

Art. nr. 30095716



The oak ageing, although moderate, is identifiable on the nose and the palate, with coffee, caramel, roast almonds, plum and cherry jam. Floral scents of violet and magnolia add impetus. A solid structure based on the acidity and tannins makes it a good match for powerful dishes with vegetables.

Origin:	<b>Switzerland / Tessin / Sottoceneri</b>
Grape variety:	<b>Merlot</b>
Maturity:	<b>2 to 6 years</b>
Serving temperature:	<b>16 to 18 °C</b>
Drinking suggestion:	<b>Saltimbocca, Spicy hard cheese, Risotto ai frutti di mare, Spaghetti alla bolognese, Spaghetti con sugo al basilico, Hearty stew with pulses</b>
Vinification:	<b>short must fermentation, fermentation in steel tank</b>
Harvest:	<b>strict selection</b>
Maturation:	<b>in used barriques, short cultivation</b>
Volume:	<b>13.0 %</b>



**Vegan**

## Epicurean profile

### Nose profile

#### Intensity



#### Floral



#### Fruitiness



#### Spiciness



#### Wood influence



#### Complexity



### Palate profile

#### Initial impression



#### Acidity / Juiciness



#### Tannins



#### Body



#### Length

