

Bianco Rovere (Bianco di Merlot)

DOC Ticino , Brivio, 2017

750 ml

Art. nr. 10048717



Pale golden yellow with bright green tinge. Floral nose of acacia and of wood ageing: vanilla, coconut, sandalwood, cinnamon and nutmeg. A nice hazelnut, honey butter mouthfeel. On palate the wine is full with a lovely vivacity. Creamy structure with a nice balance and lingering aroma. The aromas develop intensely with banana and jasmine. Roasted vanilla is clearly evident on finish. A wonderful Swiss white wine!

Origin:	Switzerland / Tessin / Sottoceneri
Grape variety:	Merlot
Maturity:	1 to 6 years
Serving temperature:	10 to 12 °C
Drinking suggestion:	Italian antipasti, Grilled fish, Sushi, Sashimi, Ceviche, Crispy roast chicken
Vinification:	fermentation in wooden barrel, pressed carefully and immediately, biological acid degradation in barrel
Harvest:	hand-picking, strict selection, in small boxes
Maturation:	in new barriques
Volume:	13.0 %



Vegan

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Wood influence



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Minerality/astringency



Body



Length

