

# Torseconda Rosso del Ticino DOC 2021

Tenuta di Torseconda

<b>Type</b>	Red wine
<b>Origin</b>	Switzerland, Tessin
<b>Producer</b>	Tenuta di Torseconda bellinzona
<b>Expansion</b>	Aged for 18 months in French oak barriques
<b>Contents</b>	3 Lt
<b>Vintage</b>	2021
<b>Serving temperature</b>	16 - 18°C
<b>Alcohol content</b>	13 %
<b>Grape varieties</b>	Cabernet Sauvignon, Merlot
<b>Article no</b>	30011421

## Comments

Torseconda is the second of the so-called Hunger Fortresses, cylindrical constructions built in 1853 in Ticino, south of Bellinzona. This defensive system against the Lombards and Austrians was erected after a trade crisis that had led to border blockades and food shortages. The Canton of Ticino therefore initiated public works to alleviate the suffering of the population, and the federal government commissioned the construction of the fortifications. With its mild temperatures, many hours of sunshine and abundant rainfall, Ticino offers the ideal climate for exceptional wines. The vines grow on stony, sandy and clay-rich soils, strongly shaped by the activity of glaciers and torrents that formed the land and left behind moraine deposits. Planting follows the Guyot system with a density of about 3,000 vines per hectare.

## Pairing

Torseconda Rosso Ticino DOC pairs perfectly with hearty meat dishes such as beef fillet, lamb chops or game, but also harmonizes with aged hard cheese or a rich mushroom risotto. Its silky structure and fine tannins make it the ideal companion for flavorful, refined dishes.

## Tasting notes

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Intense ruby red color with pronounced violet reflections. Refined, full and complex bouquet with notes of ripe red berries, cherry and cassis, accompanied by roasted and spicy nuances. Torseconda is a convincing wine, with a silky structure, hints of fresh oak and a delicious finish with fine tannins. Balanced and rich on the palate.