

TENUTA CASTELLO DI MORCOTE

— M

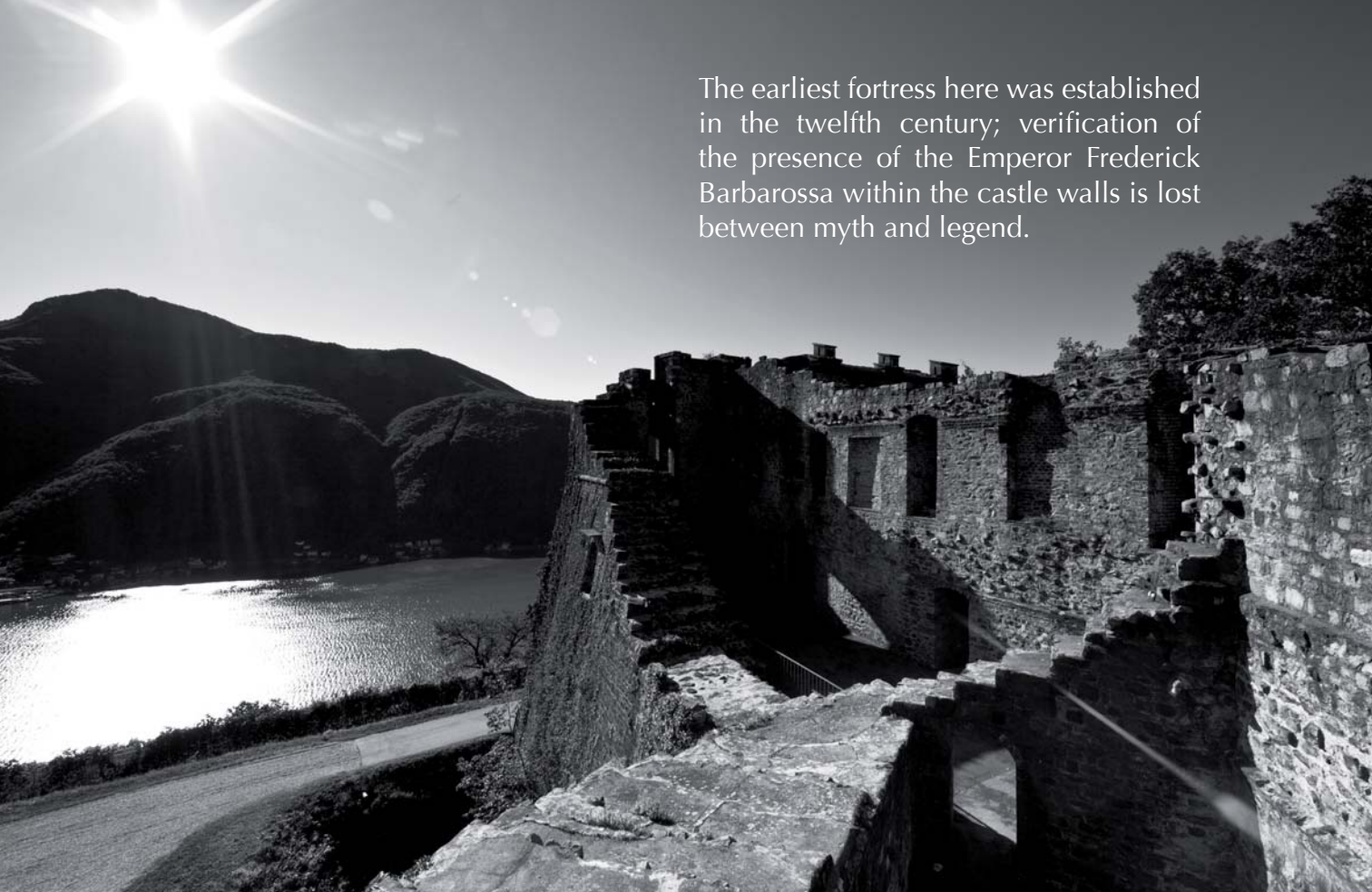


We have a story to tell



A STORY that begins in Roman times, as witnessed by the remains of a watch tower and an ancient well in the courtyard of the castle.





The earliest fortress here was established in the twelfth century; verification of the presence of the Emperor Frederick Barbarossa within the castle walls is lost between myth and legend.



At the beginning of the fifteenth century the castle and its lands belong to the duchy of Milan, first to the Visconti dynasty, and then to the Sforzas. The castle is described by ducal messengers of the time as an “impregnable fortress impossible to breach without a major sacrifice of men and money.” If the castellan (governor of the castle) must be absent, he is required to leave in hostage his children and a dozen soldiers. The daily rules are rigid: only one soldier at a time can leave and only two people at a time are allowed to enter through the drawbridge. Gambling and partying are forbidden. The castellan must have one year’s worth of supplies of food and ammunition on hand at all times. However, he may sell his products, such as wine, which was already being produced at the castle, without paying a toll.



“Truly it is a superb and imposing fortress, well provided with ammunition and the means for offense and defense, the same for victuals and men, for the most part from the surrounding areas, there for its defense.”

(May 20, 1467 - Parchment from Petrus Corus to Duke Galeazzo Maria Sforza)

The battle of Marignano in 1515 brings the Duchy of Milan to an end, and the Swiss Confederates give the castle and its lands to the last castellan, Francesco Paleari of Morcote, nicknamed "Fratino," in recognition of his military merit. The Paleari family conserves the property for 400 years, until 1940, when Massimo Gianini buys it from the last male heirs, Giorgio and Giuseppe Paleari.





Over the centuries, wine has been cultivated continuously on the vineyards surrounding the Castle of MORCOTE.

However, our winery is
most of all the story of
people who believed in
a DREAM.





We are dedicated to observing and studying our land in order to understand all of its secrets. We believe in its potential, which must be respected, cared for, and cherished, just as our vines are cared for and cherished, because we begin to make the WINE first of all while the grapes are still growing, before they are harvested, and we nurture them with commitment and passion.



In the CANTINA we respect tradition, but we also look toward the future. The wines that are born in our vineyard are refined and elegant. They are the result of an equilibrium that respects the environment from which they come.







Our vineyard, where the LAKE and the sky embrace.



The Castello di Morcote estate extends over the Arbostora promontory, surrounded by Lake Lugano, at the southern point of Ticino which faces Italy. It comprises a vast area that slopes gently down toward the lake, between luminous woods, wide pastures, terraces covered by vineyards and olive trees, stone farmhouses, and a medieval castle: 172 hectares of nature where grapes and olives are cultivated, fruit trees and bees are nurtured, and horses and donkeys are raised. The property is framed by the charming towns of Morcote, Vico Morcote, and Carona, where narrow cobbled streets, arcades, and centuries-old houses join together harmoniously in their ancient and evocative beauty.





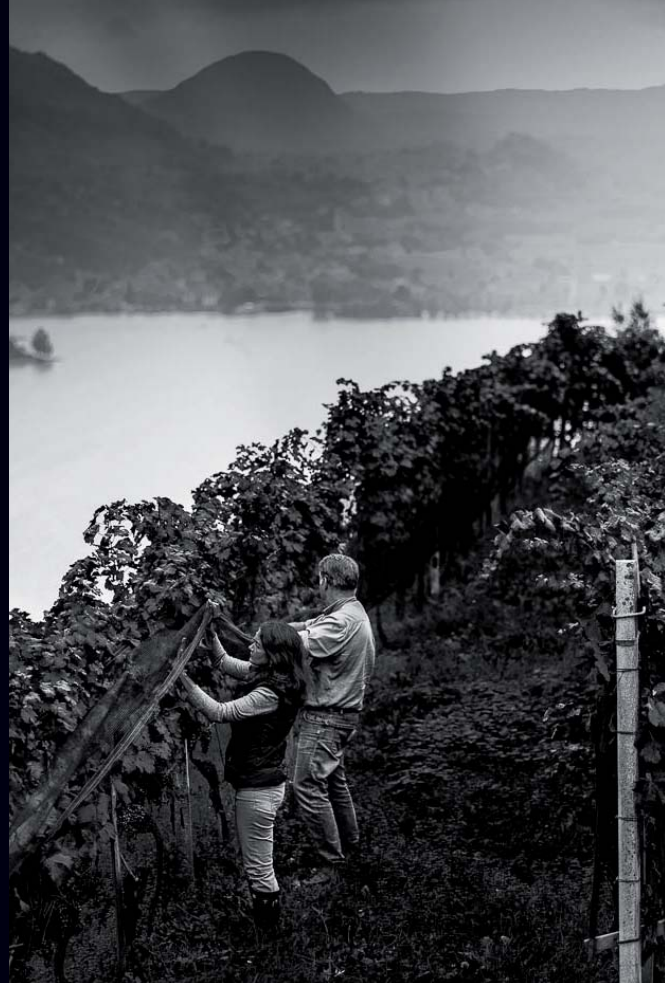
The Gianini family, owners of the property for four generations, began to cultivate the land in 1940. At the end of the 1980's the present vineyard was created: more than 20,000 new vines were planted on 100,000 square meters. The winery of the Castello di Morcote produced its first wine in 1993. In addition to classic Merlot, a White Merlot aged in oak and a Reserve were also produced from these grapes. In recent years, the winery has acquired other well-situated vineyards in Malcantone, where the new wines Il Moro and Bianca Maria, are produced.



The passion for making wine is a LOVE that, if it captures you, never lets you go. Ever since I was a child I knew that I would work in this land, where I grew up. But I never imagined my future would be in wine making. For years I watched from afar; I saw the young shoots growing in the new vineyard, the men moving among the rows of vines, and the grape harvest year after year. Then one summer day 20 years ago, in the shadow of the porch of the vineyard farmhouse, I met Michele Conceprio, oenologist. This marked the beginning of a marvelous adventure that led us to create these wines, which are like sons and daughters--who continue to give us fresh emotions, help old memories flourish, and present new challenges for the future.

I want to thank from my heart my family and everyone else who has taken part in this enterprise.

Gaby Gianini







Castello di Marcote White
Bianco di Merlot Ticino DOC

Composition
90% Merlot, 10% Chardonnay

Origin of grapes
Marcote, Vico Marcote

Growing system
Simple Guyot

Plant density
4000 plants per hectare

Typology of terrain
Granite-porphry soil, a characteristic specific to the Arbostora promontory. The altitude is between 300 and 450 meters above sea level with a microclimate influenced by the lake-mirror effect. Southern/southwestern exposure.

Vinification
The first juice of the grapes is obtained through gentle pressing that avoids contact with the skins. Alcoholic and malolactic fermentations occur directly in wood.

Aging
This takes place in new 225-liter French oak barrels where numerous bâtonnages (stirring the lees) are carried out to permit the extraction of all aromas. The juice is kept in the barrels for at least 18 months.

Organoleptic characteristics
Pale yellow color. Intense aromas of yeast, vanilla, Golden apple, grapefruit. The attack is ample, acidity and alcohol noticeable and balanced. A well-rounded, full-bodied wine, very agreeable with a mineral finish.

CASTELLO



DI

MORCOTE

TICINO

Castello di Morcote Red

Merlot del Ticino DOC

Composition

90% Merlot, 10% Cabernet franc

Origin of grapes

Morcote, Vico Morcote

Growing system

Simple Guyot

Plant density

4000 plants per hectare

Typology of terrain

Granite-porphry soil, a characteristic specific to the Arbostora promontory. The altitude is between 300 and 450 meters above sea level with a microclimate influenced by the lake-mirror effect. Southern/southwestern exposure.

Vinification

Classic Bordeaux system in contact with the skins for about 20 days in conical steel vats at controlled temperatures. Numerous déletages (racking and draining).

Aging

At least 12 months in new 225-liter French oak barrels. Further maturation in the bottles.

Organoleptic characteristics

Intense ruby-red color, concentrated and deep. Complex aroma with hints of mature cherries and spices. On the palate a balance of tannins and a good level of acidity provide body, refinement, and elegance.

CASTELLO



DI

MORCOTE

TICINO

Castello di Morcote Reserve

Merlot del Ticino DOC

Composition

90% Merlot, 10% Cabernet franc

Origin of grapes

Morcote, Vico Morcote. The Reserve is obtained from grapes with the best exposure in the vineyard, from vines that are at least 25 years old.

Growing system

Simple Guyot

Plant density

4000 plants per hectare

Typology of terrain

Granite-porphry soil, a characteristic specific to the Arbostora promontory. The altitude is between 300 and 450 meters above sea level with a microclimate influenced by the lake-mirror effect. Southern/southwestern exposure.

Vinification

Classic Bordeaux system in contact with the skins for about 30 days in conical steel vats at controlled temperatures. The prolonged maceration permits the complete extraction of all the tannins.

Aging

At least 16 months in new 225-liter French oak barrels and 500-liter French casks. Further maturation for 12 months in the bottles before being placed on the market.

Organoleptic characteristics

Intense ruby-red color, concentrated and deep. Complex aroma of mature red fruit, currants, chocolate, and tobacco. On the palate the attack is well-rounded, warm, with important tannins that slowly evolve, a good level of acidity and strong structure.

CASTELLO



DI

MORCOTE

TICINO

Bianca Maria - White

IGT Ticino

Composition

90% Merlot, 10% Sauvignon

Origin of grapes

Malcantone

Growing system

Simple Guyot

Vinification

The grape must is obtained by a soft pressing of red grapes. Fermentation in stainless steel vats at 18° C., no malolactic fermentation. Bottled after about 8 months.

Organoleptic characteristics

Pale yellow color. The aroma is very delicate, fresh, and fruity with notes of lemon, grapefruit, and the flowers of locust trees. On the palate a persistent mineral finish.

BLANCA
MARIA

Il Moro - Red

IGT Ticino

Composition

100% Merlot

Origin of grapes

Malcantone

Growing system

Simple Guyot

Vinification

Traditional with maceration in contact with the skins for 8-10 days at controlled temperatures in stainless steel vats.

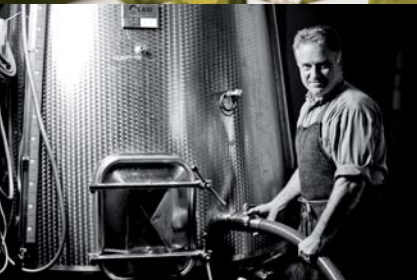
Aging

50% in 225-liter barrels in second passage, 50% in enameled steel vats for 8 months. After blending, the wine is further aged for 6 months in the bottle.

Organoleptic characteristics

Intense ruby red. The aroma is harmonious and pleasant with hints of red fruit that recall strawberries. On the palate the attack is soft, fruity, with well-balanced acidity and spiciness.

ALORO





MORCOTE Francesco Sforza meli
ruscello Carona
LUDOVICO IL MORO mosto
brughe *dente di leone* Daniele *castagne*
DAINI **CERVI** LA SOSTA **CIPRESSI**
Pian da Costa *SOLE* *Cabernet franc*
malva **Cavriora** **MERLOT** *asini*
timo selvatico *quercia* *Sanseverino* Rusca
PORFIDO *bosco* **jeep**
betulle *morae caput* **LAGO**
ducato **PALEARI** **ULIVI** *pollaio* **castellano**
San Giuseppe *pungitopo* *api* *fieno* **stalla**
SENTIERI **pancucco** *CASTELLO* **Val di Somarà** *Chardonnay*
ALPE VICANIA **prati secchi** *Bianca Maria Visconti* **NONNO MASSIMO** **FATTORIA**
trattore *Vico Morcote* *promontorio* **ARBOSTORA**



Producers: Gaby Gianini, Valentina Porzio, Roberto Marcon, Michele Conceprio

Photos: Jacques Perler
Graphics: Daniele Perazzolo
Print: Tipografia Litografia A. Scotti



Tenuta Castello di Morcote SA
Strada al Castel 27 - 6921 Vico Morcote (Switzerland)
T.: +41 91 996 12 30 - info@castellodimorcote.ch

www.castellodimorcote.ch