



CANTINA HELVETICA
DI DANIEL D'ANDREA

AMOR

Ticino DOC | Merlot | 2021



Grapes are selected in the vineyard, harvested by hand and immediately transported to the winery, where they are destemmed and crushed in barrels. Use of selected yeasts, long, temperature-controlled alcoholic fermentation and pellicular maceration to promote extraction of aromatic and phenolic substances. Several daily manual punching-downs. Spontaneous malolactic fermentation in new, fine-grained French oak barrels. Refinement in barrels for 18 to 22 months. No filter treatment.

Refinement	18 - 22 months
Alcohol	14.5%
Acidity	5.10 g/l
pH	3.53
Sugar	0.4 g/l
Testing temperature	16 - 18° C
Sizes	750 ml / 1500 ml (Magnum), 3000 ml (Jéroboam)

Color Bright ruby red, full and consistent.

Nose (scent) Intense and broad with a succession of scents reminiscent of berries, herbs, thyme and rosemary, sweet spices, vanilla, cin.namon, and light balsamic notes.

Mouth (flavor) Dry, warm and soft, rich in sapidity and balanced freshness. The tannin is very pleasant and perfectly integrated. Balanced, rich and persistent with fruity, smoky and spicy retro-olfactory flavors.





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DINERO

Ticino DOC | Chardonnay | 2021



Grapes are selected in the vineyard, harvested by hand and immediately transported to the winery, where they are destemmed and crushed. Pellicular maceration for 12 hours at 5°C to promote the extraction of aromatic substances. Use of selected yeasts, slow alcoholic fermentation at low temperatures and spontaneous malolactic fermentation in very fine-grained French oak barrels. Maturation "sur lie" for 6 months, with several manual "bâtonnages". Refinement in barrels for 10 months. Cold stabilization, no filtration.

Refinement	10 months
Alcohol	13.3%
Acidity	6.60 g/l
pH	3.60
Sugar	0.1 g/l
Testing temperature	10 - 12° C
Sizes	750 ml

Color	Straw-colored, consistent and crystalline.
Nose (scent)	Intense, complex, with notes of bergamot, citrus, grapefruit, orange marmalade, vanilla, roasted peanut, bread crust and light Zagara flower honey.
Mouth (flavor)	Excellent flavor balance, dry and smooth with pleasant freshness and savoriness. Persistent with aromatic, citrus and roasted returns.





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SALUD

Ticino DOC | Merlot | 2021



Grapes are selected in the vineyard, harvested by hand and immediately transported to the winery, where they are destemmed and crushed in stainless steel vats. Use of selected yeasts, long, temperature-controlled alcoholic fermentation and pellicular maceration to promote extraction of aromatic and phenolic substances. Several daily manual punching-downs. Spontaneous malolactic fermentation in new and second-passaged fine-grained French oak barrels. Refinement in barrels for 18 months. No filter treatment.

Refinement	18 months
Alcohol	14.5%
Acidity	5.30 g/l
pH	3.60
Sugar	0.3 g/l
Testing temperature	16 - 18° C
Sizes	750 ml / 1500 ml (Magnum), 3000 ml (Jéroboam)

Color Clear ruby red with light garnet hues.

Nose (scent) Intense aromas of berries, plum jam, sweet spices, cinnamon, cardamom, chocolate and vanilla.

Mouth (flavor) Dry, soft, fresh, with velvety tannins and good flavor. A very pleasant, balanced and harmonious wine. Persistent with a fruity and slightly woody finish.





CANTINA HELVETICA
DI DANIEL D'ANDREA

SUERTE

Ticino DOC | Rosato di Merlot | 2022



Grapes are selected in the vineyard, harvested by hand and immediately transported to the winery, where they are destemmed and crushed in stainless steel vats. Pellicular maceration for 5 hours at 12 °C to promote the extraction of aromatic substances. Use of selected yeasts, slow alcoholic fermentation at low temperatures and spontaneous malolactic fermentation in new, very fine-grained French oak barrels. Refinement in barrels for 6 months. Cold stabilization, no filtration.

Refinement	6 months
Alcohol	13.2%
Acidity	5.50 g/l
pH	3.44
Sugar	0.1 g/l
Testing temperature	12 - 14° C
Sizes	750 ml

Color	Rose-orange, with salmon highlights, crystal clear and consistent.
Nose (scent)	Intense, complex with notes of wild strawberry, raspberry, vanilla, toasted almond and sweet spices.
Mouth (flavor)	Dry, warm, soft with good freshness. Silky tannin and good minerality. Balanced and persistent with roasted and orange aftertaste.





CANTINA HELVETICA
DI DANIEL D'ANDREA

VIVA LA VIDA

Ticino DOC | Merlot, Bondola and Cabernet Franc | 2021



Grapes are selected in the vineyard, harvested separately by hand and immediately transported to the winery, where they are destemmed and crushed in stainless steel vats. Use of selected yeasts, long, temperature-controlled alcoholic fermentation and pellicular maceration to promote extraction of aromatic and phenolic substances. Several daily manual punching-downs. Spontaneous malolactic fermentation in new and second-passage fine-grained French oak barrels. Refinement in barrels for 12 months. No filter treatment.

Refinement	12 months
Alcohol	13.8%
Acidity	5.50 g/l
pH	3.65
Sugar	0.5 g/l
Testing temperature	15 - 17° C
Sizes	750 ml

Color Clear ruby red with light garnet hues.

Nose (scent) Berries, currants, blueberry, strawberry, slightly herbaceous, mentholated and earthy notes of humus and underbrush, evolving over time into hints of cocoa and roasting.

Mouth (flavor) Soft, fresh, juicy and enveloping, with well-defined yet velvety tannins. Good acidity. A very pleasant, balanced and harmonious wine. Persistent with a fruity finish.

