

SPECIAL EDITION
OCTOBER 2024

VINUM FOODPAIRING GUIDE

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CHEESE

&

WINE

Vinum
MAGAZINE FOR WINE CULTURE





A genuine food & wine experience

Discover a selection of experiences with a local flavour.

The perfect way to dive into Ticino's rural life and taste regional products.

ticino.ch/agriesperienze



TICINO A TE
nostrano e genuino



TICINO 
small moments
a great experience

Editorial



«Swiss Cheese Awards:
conviviality and excel-
lence in Lugano from
4 to 6 October 2024»

An opportunity for shared conviviality

In the autumn of 2024, the Swiss Cheese Awards will be taking up residence in Ticino, and we are delighted to be associating Swiss wines, particularly those from Ticino, with this celebration. Nearly a thousand cheeses will be vying for the prize of best Swiss cheese! They all bring out the best in the excellent wines of our vineyards. Find out for yourself by taking a look at some of the pairings in these pages and come and enjoy a festive occasion celebrating these two flagship products of our region in Lugano from 4 to 6 October. Swiss cheesemakers will be presenting their award-winning products during the Autumn Festival. A chance to discover the finest Swiss cheeses!

We look forward to seeing you,
Martin Spahr, CMO, Switzerland Cheese Marketing

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Vinum
MAGAZINE FOR WINE CULTURE

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We take pride in the quality of our products

Swiss cheese, 100% natural, 100% local

Swiss cheese provides an unrivalled taste experience without damaging your health, as well as encouraging a sector that conserves our resources. Treating animals with respect is essential for producing high-quality milk and cheese. To preserve its identity as a natural product, the sector has adopted a stringent policy on additives. Swiss cheese is a local treasure, and an example of sustainable development through very short supply chains.

The quality of Swiss cheese is recognised both within Switzerland and abroad. Wherever they are in the country, cheesemakers are constantly looking to strike the perfect balance between flavours, aromas and textures. That is why their expertise is so important. But good products always require the best raw materials. Respect for nature and animals is more than just a marketing argument for our craftspeople. To get the best milk, you have to cherish your cows. Only cows in good health and reared with respect for their species produce quality milk.

A 100% natural product

In Swiss cheese, consumers are looking to delight their taste buds without harming their health. This is why the industry has voluntarily banned the use of additives such as artificial

colourings and preservatives, even though they are authorised. This decision was formalised in 2002 with the ratification of a code of ethics. This clearly sets Swiss cheese apart from imported products.

A perfect example of sustainable development

Sustainable development must not focus solely on ecology and respect for nature. The other two pillars of economic viability and social values are too often forgotten. Swiss cheese is produced mainly by local village cheesemakers using traditional manufacturing methods and follows all the principles of sustainable development. The proximity of all the stages in the production process saves on resources, while its local roots keep traditions alive and generate jobs in many parts of the country.

197 258 Tonnen

Total production of Swiss cheese

73 494 Tonnen

37,3% (of total production)

Swiss cheese exports

44,1%

of Swiss milk is
processed into
cheese

2023

Facts & Figures

22,7 kg

of cheese consumed
per capita in Switzerland

12 cheese AOP

with Protected designation
of origin

**Over 700 cheese
specialities**

produced in Switzerland

16 Swiss cheeses

& the wines to drink with them





Illustration: Komet Stadler

Fresh Goat's Cheese

& Herb Salad



Like a cloud on your plate

With a texture as light as a cloud, fresh goat's cheese will disappear from the plate as quickly as it is served. Enjoy it with a salad and melon, for example. There's no need to feel guilty: it contains a lot of water. You could almost say it's a great way of slimming down! Unlike hard and semi-hard cheeses, these cheeses are not pressed. This explains the difference. Another advantage is that fresh cheeses have a very short production time, around a week. And frankly, who wouldn't fall in love with the little goats that so generously offer us their milk?



Recipe

QR-Code
scanner



Summary

Fresh cheese +++ Goat's milk +++
Matured for up to three weeks
+++ Aromatic, mild, salty, lactic,
fresh +++ Produced all year round

Food and wine pairing



Ticino AOC
Montalbano Bianco 2023
Cantina Mendrisio
cantinamendrisio.ch



Vully AOC
Fribourg Traminer 2023
Château de Praz
chateaudepraz.ch

Formaggio d'Alpe Ticinese DOP & Smeazza



A jewel of the Ticino Alpine region

As with other Swiss cheeses, Formaggio d'Alpe Ticinese DOP truly reflects its terroir. This delicacy is made from the milk of cows and goats that graze peacefully at altitudes of between 1500 and 2400 metres, enjoying a variety of around fifty different mountain plants and flowers. This totally natural raw material gives great character to this cheese, one that has been around since the Middle Ages. It is the jewel in the crown of the Ticino Alps, it goes perfectly with smeazza, a delicious, typical Swiss-Italian tart with vegetables and borage. Buon appetito! formaggio-alpe-ticino.ch



Photos: provided

Recipe

QR-Code
scanner



Summary

Semi-hard cheese +++ Matured for at least two months +++ Depending on the degree of ripeness, crumbly or rather creamy, mild to fairly full-bodied +++ Produced from May to October

Food and wine pairing



Ticino AOC
Il Murchi Bianco 2023
(Johanner)

Cantina Moncuchetto, Lugano
moncuchetto.ch



Zürichsee AOC
Riesling-Sylvaner 2023

Schwarzenbach Weinbau, Meilen
schwarzenbach-weinbau.ch

Sheep's Milk Cheese & Piccata



Better than pecorino and feta cheese

Pecorino is undoubtedly the best-known sheep's milk cheese in the world (along with certain Greek fetas). It is a hard cheese, used in the same way as Parmesan, although it is more aromatic and full-bodied. Sheep's milk cheeses are rarer in Switzerland, but the people of Ticino know how to draw inspiration from their neighbours and offer delicious varieties. Sheep's milk cheese is supple and elastic, with small holes. It is fragrant, with tangy, herbal notes. These semi-hard cheeses are made from thermised milk and matured in cool cellars at relatively high humidity.



Recipe
QR-Code
scanner



Summary

Semi-hard or soft cheese +++
 Sheep's milk +++ Matured for one week to several months, depending on desired texture +++ Produced all year round

Food and wine pairing

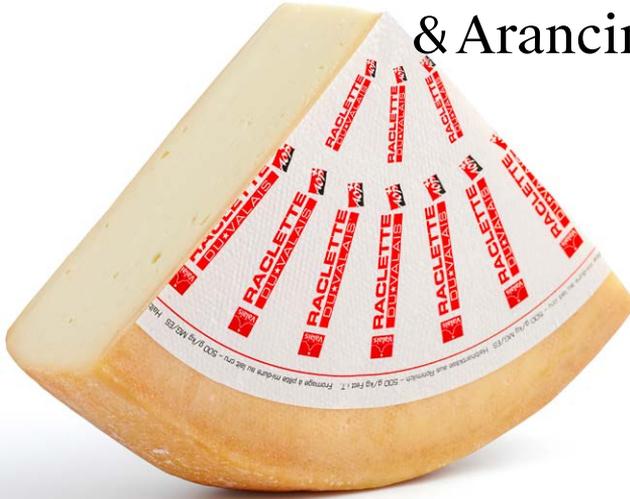


Ticino AOC
SanZeno Riserva Fondatore 2020
 Tamborini Carlo, Lamone
tamborinivini.ch



Genève AOC
Esprit de Genève 2022
 Domaine de la Vigne Blanche,
 Cologny, lavigneblanche.ch

Valais Raclette AOP & Arancini



Part of the Valais DNA!

Raclette is to the Valais what Merlot is to Ticino: more than a local product, it is an integral part of the region's DNA. The comparison with wine doesn't stop there. We can even talk about "terroir", with the fascinating variations from one mountain pasture to the next. Not to mention the variations with the seasons. For a genuine tasting session, fans come to Château Villa in Sierre. In short, Raclette du Valais AOP knows how to take itself seriously without overcomplicating things. Melted and served with potatoes, it is a dish renowned well beyond Swiss borders for its conviviality.
raclette-du-valais.ch



Photos: provided

Recipe

QR-Code
scanner



Summary

Semi-hard cheese +++ Matured for at least three months +++ Melt-in-the-mouth, often velvety texture with vegetable aromas +++ Produced all year round

Food and wine pairing



Ticino IGT
Rosato di Bondola 2022
Azienda Mondò, Sementina
aziendaモンド.ch



Valais AOC
Ermitage Grand Cru
Domaine du Mont d'Or, Sion
montdor.ch

Tomme Vaudoise

& Naans



Tomme cheese has it all

Tomme is the soft Swiss cheese par excellence. Cheesemakers throughout the canton of Vaud have made a tradition of this cheese, but it seems that it originated in the Vallée de Joux. Although there are calls for it to join the large family of Swiss AOP cheeses, for the moment it is perfectly happy to be free of any specifications. This allows it to take on all sorts of flavours, including wild garlic, pepper, truffle and often cumin. Spices go so well with this cheese that we've chosen a daring recipe from India, which we have given a «Vaud» twist with Tomme cheese.



Recipe

QR-Code scanner



Summary

Soft cheese +++ Matured for between 1 and 2 weeks +++ Aromas of fresh milk or fresh curd, creamy, runny, depending on ripeness +++ Around 100 g +++ Produced all year round

Food and wine pairing



Ticino AOC

Chardonnay 2023

Vini Rovio Ronco, Rovio

vinirovio.ch



Lavaux AOC

Chasselas Treize-Vents 2023

Cave l'Abbatiale, Payerne

cavelabbatiale.ch

Gruyère AOP

& Chicken Cacciatore with Polenta



Summary

Hard cheese +++ Matured for 6 to 24 months +++ Fine, creamy cheese, fresh aromas becoming more complex +++ Produced all year round

Food and wine pairing



Ticino AOC
Selezione d'Ottobre Merlot 2021
Matasci Vini, Tenero
matasci-vini.ch



Dézaley Grand Cru AOC
La Borne Dézaley Grand Cru 2021
Maison Testuz, Dézaley
testuz.ch

Swiss cheese expertise since 1115

If there's one product that represents Swiss cheese-making expertise the world over, it's Gruyère AOP! No other Swiss cheese is exported to the same extent. As its name suggests, it was born in the heart of the Fribourg Prealps in 1115. Today, Gruyère AOP is made in the cantons of Fribourg, Vaud, Neuchâtel, Jura and the French-speaking part of the canton of Bern. A distinction is made between Gruyère AOP that is matured for six to nine months or ten to 24 months, and Gruyère d'Alpage AOP. The oldest Gruyères have a crunch to them. Despite popular belief, this does not come from grains of salt, but from tyrosine, an amino acid that is found in milk. gruyere.com



Recipe

QR-Code
scanner



Vacherin fribourgeois AOP

& Sweet Potato Risotto



Full-bodied and velvety: the perfect partner for your taste buds and your kitchen!

For the people of Fribourg, having to choose between Gruyère AOP and Vacherin Fribourgeois AOP is like having to choose between your father and your mother. Perhaps that's why the half-and-half fondue was created? To avoid any arguments! Vacherin Fribourgeois AOP is generally more full-bodied than most Swiss cheeses, and has a smooth, velvety texture. This texture opens up a whole new gastronomic playground. Far from being confined to fondue, it has become an ally of amateur cooks and top chefs alike, many of whom speak highly of its merits. vacherin-fribourgeois-aop.ch



Recipe

QR-Code scanner



Summary

Semi-hard cheese +++ Matured for 9 to 24 weeks +++ Rich range of flavours depending on maturity +++ In 6 to 10 kilo wheels +++ Produced all year round

Food and wine pairing



Ticino AOC

Vigna dell'Aspide 2023

Azienda Vitivinicola Pelossi & Co,
Pazzallo

s.pelossi@gmail.com



Zurich AOC

Räusching 2023

Nadine Saxer, Neftenbach
nadinesaxer.ch

Buffalo Mozzarella & Cheezy-tree



Summary

Fresh cheese +++ Buffalo or cow's milk +++ No animal rennet +++ Creamy and mild +++ 150 g to 2.5 kg +++ Produced all year round

Food and wine pairing



Ticino AOC
Chardonnay 2022
Cantina Silbernagl, Brusata di Novazzano
silbernagl.ch



Lac de Bienne AOC
Just Pinot Gris 2023
Silou Wines Tschanz, Alfermée
silou-wines.ch

Nutritious milk for an exquisite cheese
Mozzarella immediately makes us think of Italy. And buffalo mozzarella, even more so. But did you know that this cheese is also made in Switzerland? Swiss cows must have stopped and stared when their buffalo cousins arrived... And yet, their milk is used to make exquisite mozzarellas. It is twice as rich in fatty acids, making the product creamier, but it also contains more protein, iron, vitamin A, zinc and calcium. You name it! Way to go, buffalos! People with lactose intolerance can digest buffalo milk better than cow's milk.

Recipe

QR-Code scanner



Bleuchâtel

& Button Mushrooms



Switzerland's first blue-veined cheese

Before Bleuchâtel was created by Didier Germain, owner of Fromagerie Les Martel, lovers of blue-veined cheeses were constantly faced with a dilemma: settle for local cheese or satisfy their cravings with French Roquefort or English Stilton. They no longer have to choose, thanks to Bleuchâtel! It has since been emulated by other cheesemakers. Those who find it too strong should try adding some to sauces or stews. The harmony of its creamy texture and bold flavour makes recipes even more delicious. fromagerie-les-martel.ch



Recipe

QR-Code
scanner



Summary

Semi-hard blue-veined cheese +++
Matured for four to six weeks
+++ Rich, strong flavour, creamy +++
Produced all year round

Food and wine pairing



Ticino AOC

Saleggi Merlot di Losone 2022

Vini & Distillati Angelo Delea,
Losone
delea.ch



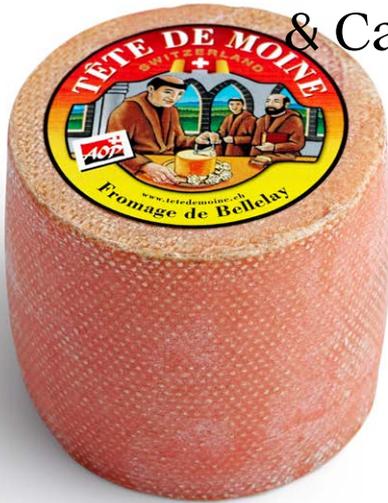
Neuchâtel AOC

Douce Intrigue 2022

Domaine Divernois, Cornaux
domainedivernois.ch

Tête de Moine AOP

& Caesar Salad



A fine tradition in Jura cheese

Unlike almost all the other cheeses in our guide, the name of Tête de Moine AOP does not reflect its place of origin. Does it refer to the shape of the top of the monk's head with their familiar tonsure? Rather, it would appear to be a reference to the cheese that was taken as a levy from producers by the bishopric at the time for the personal consumption of Church leaders. Regardless of the legend, there is no doubt that Tête de Moine AOP comes from the Jura region. The unique way of serving it - in a rosette cut using a «girolle», a special type of grater - comes from the ingenious micro-mechanic Nicolas Crevoisier. tetedemoine.ch



Photos: m.äd.

Summary

Semi-hard cheese +++ Matured for at least three months +++ Very attractive presentation in fine rosettes +++ Produced all year round

Food and wine pairing



Ticino AOC
Stria Bianca 2022
Fratelli Corti, Mendrisio
fratelliscorti.ch



Vin de pays Jura
La Cascata 2022
Cave St-Germain Aurèle Morf,
Moutier
cave-st-germain.ch

Recipe

QR-Code
scanner

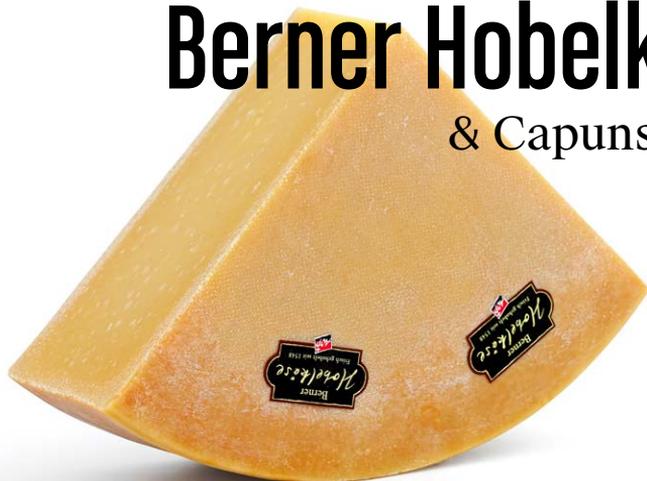


Berner Alpkäse AOP and Berner Hobelkäse AOP

& Capuns

Summary

Hard cheese +++ Raw cow's milk +++
 Matured for 4.5 to 12 months +++
 Tasty, with hints of milk and grass-lands +++ Produced from May to September



The best of mountain pastures since 1872

There are an estimated 1,300 mountain pastures in Switzerland used for cheese production. And what great cheeses they make! Full of character and imbued with their terroir, they must meet very strict specifications. This is true of Berner Alpkäse AOP and Berner Hobelkäse AOP, the recipes of which have remained virtually unchanged since 1872. The best examples of Berner Alpkäse are selected to become Berner Hobelkäse, matured in the cellar for six months and dried for a further twelve months. It is served in thinly-sliced rolls known as « rebibes », made using a special tool, and embodies the heritage of a time when drying was often the only way to preserve food. casalp.ch



Recipe

QR-Code scanner



Food and wine pairing

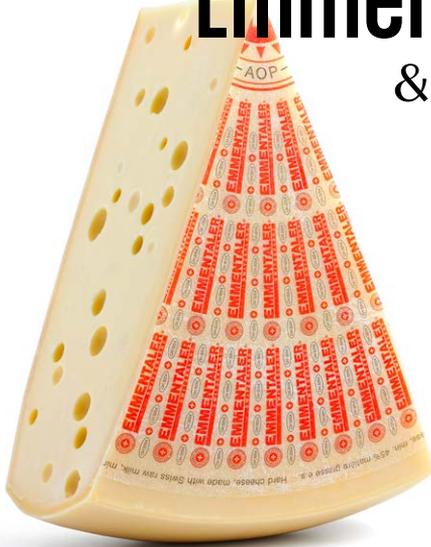


Ticino DOC
Bucaneve Spumante Bianco di Merlot
 Cagi Vini Giubiasco
cagivini.ch



Grisons AOC
Blauburgunder Barrique 2020
 Weingut Anjan Boner, Malans
anjanboner.ch

Emmentaler AOP & Rösti



One of Switzerland's international ambassadors

When people talk about Swiss cheeses abroad, they often mention Gruyère AOP and... all its holes! This misconception is in fact a case of confusion between the two best-selling cheeses outside Switzerland. While Gruyère AOP doesn't have holes, Emmentaler AOP does, which doesn't stop 60% of its production going to the international market, particularly Italy. Like many Swiss hard and semi-hard cheeses, this product from the Emme valley in the canton of Bern is available in a range of ages, from four months for the mild or classic version to 36 months for Emmentaler AOP Extra. emmentaler.ch



Photos: provided

Recipe

QR-Code
scanner



Summary

Hard cheese +++ Matured for at least four months +++ Mild to full-bodied flavour, with more subtle herbal aromas depending on maturity +++ Produced all year round

Food and wine pairing



Ticino AOC

Il Mattiolo Rosa 2023

Valsangiacomo Vini, Mendrisio
valswine.ch



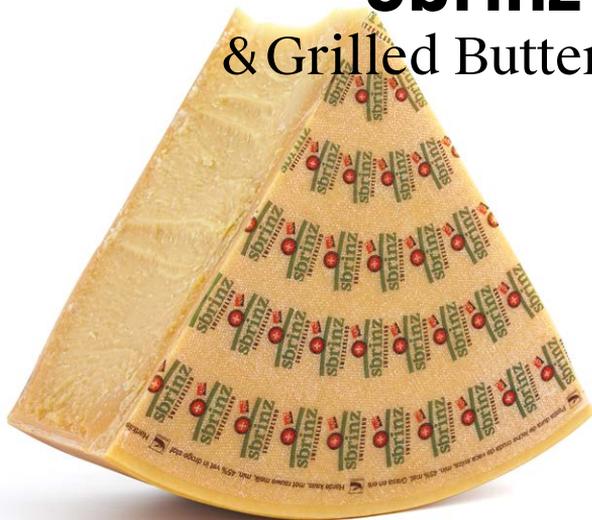
Genève AOC

Romulus Gamay 2023

Domaine du Centaure, Dardagny
domaine-du-centaure.ch

Sbrinz AOP

& Grilled Butternut Squash



The oldest extra-hard cheese

Did you know? At 500 years old, Sbrinz AOP is the oldest extra-hard cheese in Switzerland. It is also the only Swiss cheese that can be enjoyed in three ways: in bite-sized pieces, in rolls known as «rebibes» or grated. It is matured for a minimum of 18 months, but it is only after 22 months that its full flavour develops. During this period, all the flavours are concentrated, in a room kept at 18 degrees. The result is a real delight that marries well with the sweet creaminess of butternut squash. The wine pairing takes us back to the 16th century, when it was traded with winegrowers. sbrinz.ch



Recipe
QR-Code
scanner



Summary

Extra-hard cheese +++ Matured for 18 to 36 months +++ Crumbly, brittle, almost sandy, with subtle aromas of roasted almonds +++ Produced all year round

Food and wine pairing



Ticino AOC

Rosaspina Syrah Ticino 2021

Tenuta viticola Ferrari, Capolago
viniferrari.ch



Neuchâtel AOC

**Chardonnay Sélection Sous Bois
2022**

Caves du Château d'Auvernier
chateau-auvernier.ch

Appenzeller & Saltimbocca



A secret recipe...

Contrary to what we might think, Appenzeller does not have an AOP (Appellation d'Origine Protégée - Protected Designation of Origin). It is a brand, like any other in a shop. It is often featured in appealing advertisements highlighting the age-old act of « brushing » the rind with a secret blend of mountain herbs. Like many other Swiss cheeses, it comes in a range of variations: Doux (matured for three months), Surchoix (matured for four to six months), Extra (matured for at least six months) and Crème (as its name suggests, the addition of cream makes it extra indulgent!). appenzeller.ch



Photos: provided

Recipe

QR-Code scanner



Summary

Semi-hard cheese +++ Matured for at least three months +++ Intense floral aromas depending on the brine used
+++ Produced all year round

Food and wine pairing



Ticino AOC
Baïocco 2022

Gialdi Vini, Mendrisio
gialdi.ch



La Côte AOC
Mise à Nu 2023

Domaine du Cotrable,
Villars-sous-Yens
domaineducotrable.ch

Tilsiter

& Tomato Risotto



Summary

Semi-hard cheese +++ Matured for 10 to 15 weeks +++ Aromas of fresh milk and freshly cut herbs +++
In wheels of 4 to 4.5 kg

A globetrotter with an ultra-short circuit

Have you ever looked up Tilsit on the map of Switzerland? Don't bother! This little town is not in Switzerland, but in the former East Prussia, where a Swiss cheesemaker practised his trade in the 19th century. He left Tilsit with a recipe in his pocket, which he named after his adopted town. Despite its globetrotting origins, Tilsiter now benefits from an ultra-short circuit between Thurgau, St Gallen and the Zurich Oberland. This proximity ensures that the twenty or so cheesemakers that produce it always use remarkably fresh milk. An extraordinary history for an exceptional delicacy. tilsiter.ch



Recipe

QR-Code scanner



Food and wine pairing



Ticino AOC
Chardonnay Piccole Gemme 2023
Chiericati Vini, Bellinzona
chiericati.ch



Valais AOC
Petite Arvine de Vétroz 2023
Serge Roh, Vétroz
sergeroh.ch

Swiss Raclette

& Duck Breast with Orange Sauce



Summary

Semi-hard cheese +++ Matured for three to five months +++ Supple, melt-in-the-mouth texture, rather mild +++ Produced all year round throughout Switzerland

Food and wine pairing



Ticino IGT

Vino Rosso Marselan 2021

Settemaggio, Monte Carasso

settemaggio.ch



La Côte AOC

Vin Orange Muscat «Bio» 2022

La Cave de La Côte, Tolochenaz

cavedelacote.ch

A tradition that was born with the nation...

Archives held in the monasteries of Obwalden and Nidwalden suggest that William Tell ate raclette in 1291... but is this the truth or just a legend? We like to imagine that the Swiss Confederation was founded at the same time as this cheese dish, which we just can't live without. To be worthy of the name, Swiss Raclette must be able to melt while retaining perfect flavour and structure. Another special feature is that it is produced throughout the country. For a change, we suggest an audacious pairing with duck breast in orange sauce. Tell us what you think! raclette-suisse.ch



Recipe

QR-Code
scanner





Swiss Cheese Awards

Switzerland's biggest cheese competition

The 13th Swiss Cheese Awards are to be held in 2024. Created in 2001, Switzerland's biggest cheese competition challenges producers from all over the country with one ultimate goal: to be crowned Swiss Champion. For the public, it's a chance to meet up and celebrate local products in a different region from one edition to the next. This year, Lugano is delighted to be welcoming thousands of gourmets from 4 to 6 October.



Every two years, the Swiss Cheese Awards create a sensation in the Swiss cheese industry. In 2024, the championship was held in Bern on 20 September, followed by the election of the three Swiss Champions in Lugano from 4 to 6 October. This final is part of a major event in Ticino: the Autumn Festival. As well as the usual food stands and events, the public will be able to discover the winners of the country's biggest cheese competition.

Each year, more than 200 cheeses from all over Switzerland feature in the rankings. An international panel of judges tastes them and makes

their final decision. 32 categories make up the competition, including Appenzeller, Vacherin fribourgeois AOP, goat's cheeses, new innovations and cheese platters.

But the title that all cheesemakers dream of is, of course, the Swiss Champion. This accolade has only existed since 2006, and to date it has been awarded to an organic Mont Vully, several Gruyère AOP and Gruyère d'Alpage AOP cheeses, and a Vacherin Mont-d'Or. So, who will follow on from the 2022 Swiss Champion Marc Delacombaz's Montbovon Gruyère AOP? At the time this is being written, the suspense remains...

Fabulous Ticino wines

The home of Merlot will
always surprise



With 80% of its vineyards made up of Merlot, Ticino is the Swiss canton that has best succeeded in producing a grape variety that is appreciated and sought after by customers, using this strategy to win over wine lovers with top-quality wines. But we mustn't forget the other 20%, or the creative winegrowers of Ticino who surprise us with their flagship grape variety or with others. Such audacity may even be perpetuated, with the wine industry needing to demonstrate adaptability.



Photos: Siffert / weinweltfoto.ch

Like many Swiss wine-growing regions, Ticino has been cultivating vines for a very long time. It is thought that grapes were grown here as early as two thousand years ago. Did our ancestors enjoy Ticino wine as much as we do? It's hard to say, but in any case, the drink they made from fermented grapes was nothing like the one we drink today. What we know for sure, and what often surprises most consumers, is that Ticino didn't grow a single bunch of Merlot at the time! Indeed, it took centuries for this remarkable development in quality to take place, and with it the arrival of Merlot. This grape variety was originally from Bordeaux, and appeared in the canton in 1906. Visionaries of the time thought it might adapt very well to the climate and terroirs of Ticino. Today, we owe them some of our best Swiss red wines!

Do little, but do it well

Merlot has become such an integral part of Ticino, and is so sincerely embraced by customers, that it is easy to forget that it is not an indigenous grape variety. These days, with local products and historic recipes so fashionable they've practically become the norm, talking about international grape varieties is almost heresy! And yet, Chardonnay works wonders in Graubünden, Pinot Noir flourishes in many Swiss regions and Merlot is the star of Ticino. Better than any other winemaking region in the country, the Italian-speaking canton has been able to concentrate on one variety, one that is very well known and appreciated by the public, tame it and master it to perfection. Do little, but do it well.

Let your imagination run wild!

Budding ampelography lovers can rest assured that they will find plenty to satisfy their curiosity in Ticino. Native grape varieties, starting with Bondola, are gaining ground. Other, better-known varieties, such as Chardonnay and Sauvignon Blanc, produce highly accomplished white wines. The imagination of Ticino's winegrowers doesn't stop there. Decades after the advent of Merlot Bianco (as its name suggests, a Blanc de Noirs made from Merlot), the canton is seeing the emergence of trends such as sparkling wines, natural wines, orange wines and Pét Nat (natural sparkling wines). Like everywhere else, the winegrowers of Ticino are working hard to surprise their customers.

Today... and tomorrow?

So, what does the Ticino winemaking region look like today, and what image will it have tomorrow? Unlike Europe's major wine regions, which sometimes seem stymied by their size, small regions like Ticino have the advantage of being agile and dynamic. All around the world, small wine regions are reflecting on the consequences of climate change. Ticino is following this trend. Perhaps even more so than other regions, as Switzerland's sunniest yet rainiest region suffers the full brunt of climate change. The situation is alarming, especially for organic growers. Are the solutions to be found in winegrowing techniques or in grape varieties? The entire industry is asking itself this question. But we can be fairly certain that Ticino will always be the home of Merlot, even if it is likely to make room for others.

AN OVERVIEW OF THE TICINO WINEMAKING AREA

Covering 1181 ha (8% of the country's surface area), the Ticino winemaking area is the fifth largest in the country, behind Valais, Vaud, German-speaking Switzerland and Geneva +++ It is the only Swiss winemaking area on the **southern slopes of the Alps** +++
Merlot accounts for almost 80% of the Ticino vines, with 30% going to make white wine +++ Ticino has almost **2,600 wine producers** +++ Monte Ceneri marks the border between two distinctly different Ticino wine-growing regions: **Sottoceneri and Sopraceneri**



A scenic view of a lake in Ticino, Switzerland, with mountains in the background and a boat on the water. The sky is a clear, light blue, and the water is a deep, calm blue. In the foreground, a small boat with a white cabin and a red stripe is moving across the water, leaving a white wake. The background features rolling green hills and mountains under a clear sky. The overall atmosphere is peaceful and scenic.

Presenting the home of
the Swiss Cheese Awards

Ticino celebrates life!

Ticino wasn't going to wait for the Swiss Cheese Awards to celebrate its producers and all the delicacies that are the envy of the entire country. However, this great festival of Swiss cheese is another opportunity to (re)discover all the riches of the region. In sports activities, restaurants, the homes of wine-growing families or at various events, epicureans can indulge endlessly in the magnificent settings offered by the natural environment of Ticino. Follow the guide!

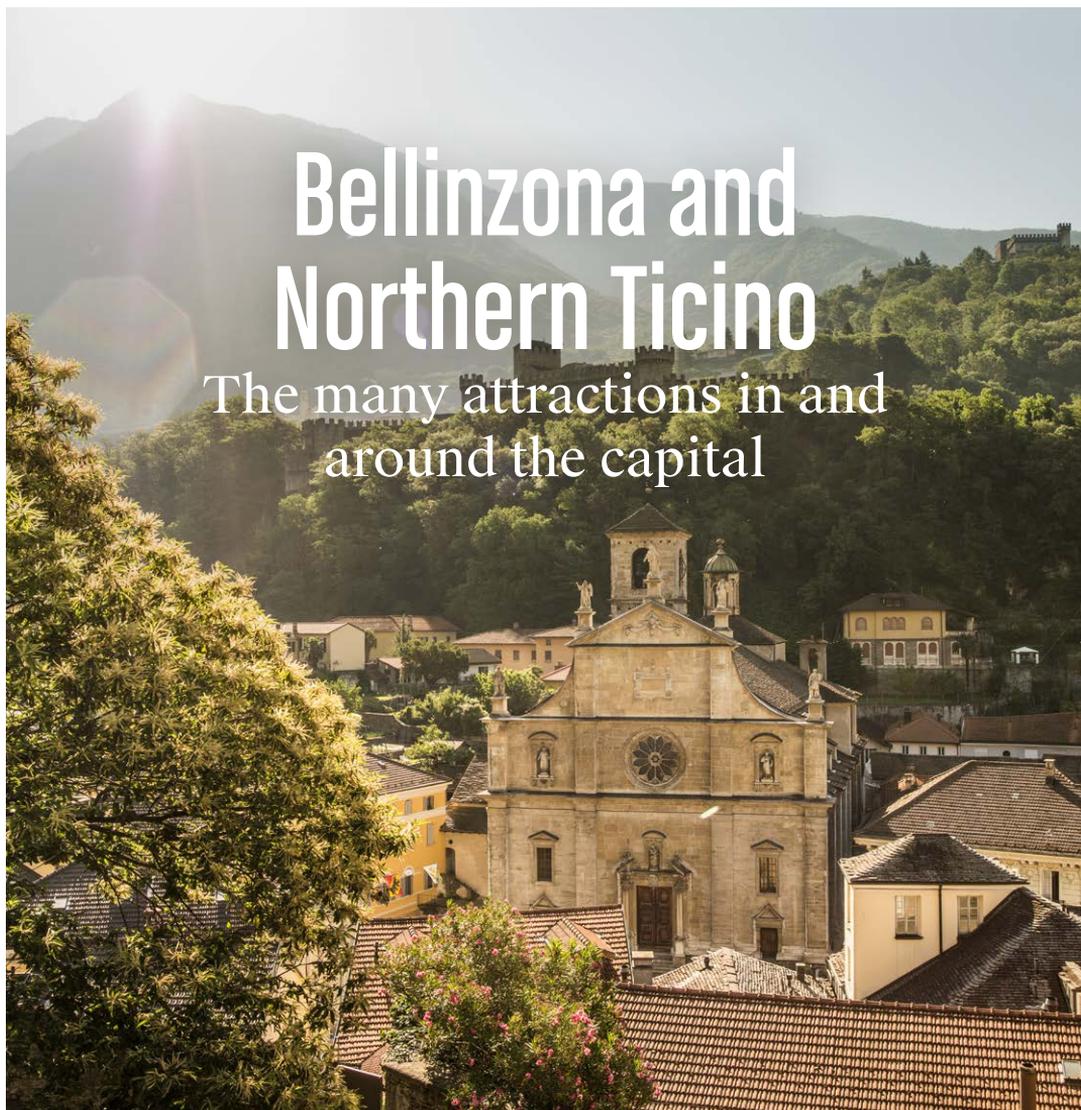


Photo: Switzerland Tourism, Jonathan Ducsek

The Italians are the world champions of «Agriturismo», as fans of food travel will already know. Boasting the same Latin conviviality, but on a smaller scale, far from the major tourist routes that often spoil the experience, Ticino has become a veritable pearl of genuine encounters with producers. Under the name «Agriesperienze», Ticino Turismo selected dozens of activities to delight gourmet travellers. Baking bread, picking edible plants and, of course, wine tastings are just a few examples of unmissable gourmet adventures. And speaking of adventures, the Food & Wine Tour naturally comes to mind. More than just a tasting tour, this is an itinerant menu taking you through the historic centres of Lugano, Locarno, Bellinzona and Mendrisio. The entire experience is customized, with gourmet travellers choosing the language of the guided tour, the number of participants and even their food preferences.

There's no shortage of events for those who want to enjoy a festive atmosphere in celebration of the good things in life alongside the people of Ticino! Starting, of course, with the Swiss Cheese Awards, autumn festivals and regular events such as local markets.

Ticino specialities are always the stars of the show, whether in the farms where they are produced, in historic town centres or at events. Alpine cheeses, salami, torta di pane and, of course, magnificent Merlot and other delicious wines can all be enjoyed in the canton's many grotti. www.ticino.ch/autumn



Bellinzona and Northern Ticino

The many attractions in and around the capital

Fans of nature and gastronomy will be spoilt for choice in Bellinzona, Valle di Blenio, Leventina, Biasca and the Riviera.

Bellinzona is the second-largest town in Ticino after Lugano, and the canton's capital. It is widely known for its three UNESCO World Heritage castles: Castelgrande, Montebello and Sasso Corbaro. People from all over Switzerland and beyond flock here to take part in the

famous Saturday market, which is also held on Wednesdays in spring and autumn, and on two Sundays in October. Close to Bellinzona, the Blenio Valley, Leventina, Biasca and the Riviera also offer a wealth of attractions for fans of nature and gastronomy.

OUR FAVOURITE

Bike & Cook Bellinzona

What a delight to taste an authentic Ticino risotto! But the pleasure is even greater when you have prepared it yourself and can relish it with the satisfaction of a job well done. This is what Bike & Cook Bellinzona is all about. The group sets off from the train station on electric bikes and follows the guide past UNESCO-listed castles to the restaurant of a chef who has mastered the famous Ticino recipe to perfection. At the restaurant, participants get behind the stove and listen attentively to the instructions of the professional chef. After all this sport and work in the kitchen, all that's left to do is enjoy the results of your efforts – and it's well worth it!
info@bellinzonaevalli.ch



AUTUMN HIGHLIGHTS

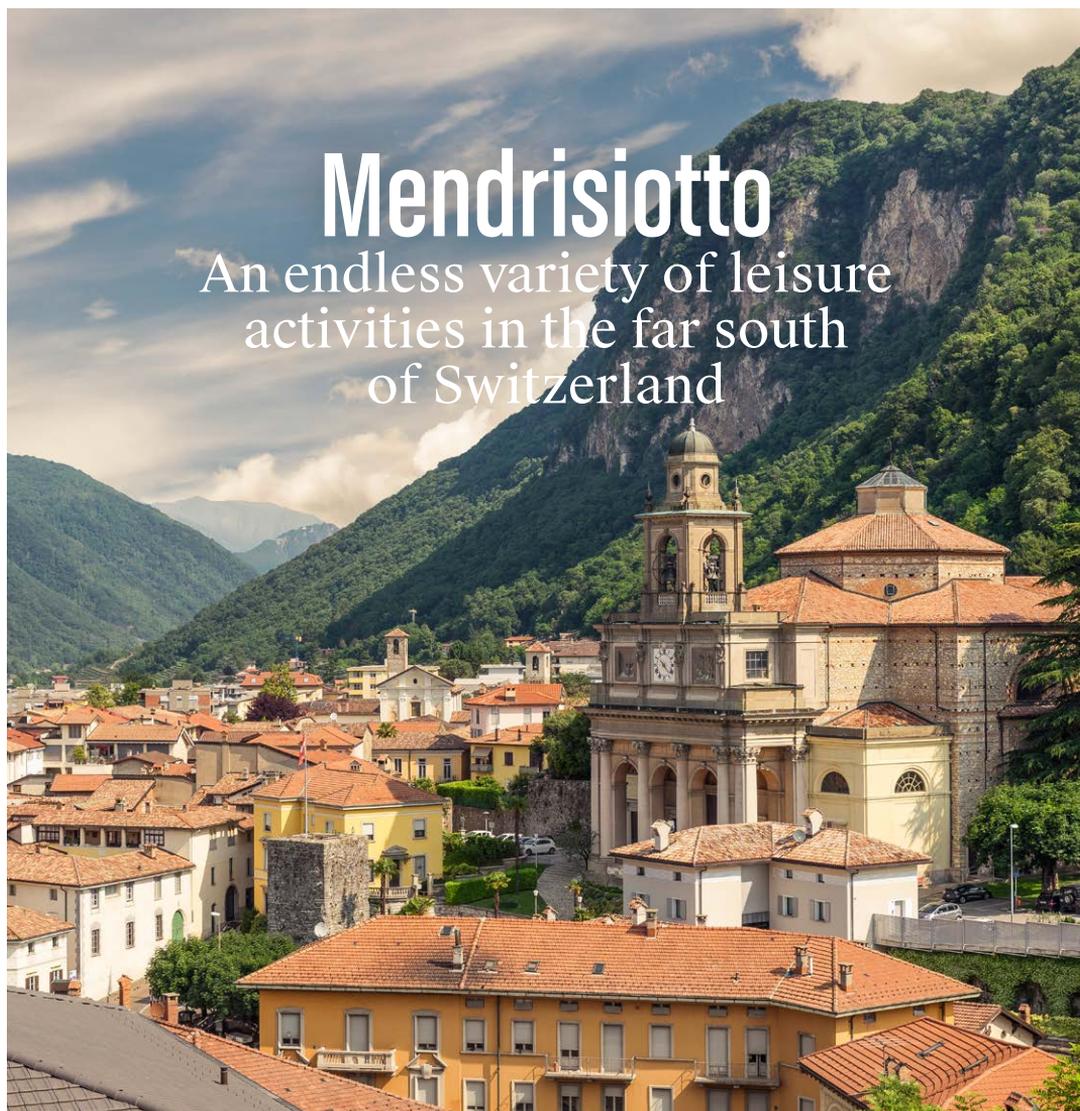
Autumn Festival and Cheese Market, 12 and 13 October

Just after the Swiss Cheese Awards in Lugano, cheese fans can keep the festivities going in Bellinzona! Alpine cheeses are in the spotlight this weekend, especially as it is the first market following the descent of herds from their mountain pastures. This makes it one of the biggest cheese markets in the Alps. Wines are also given pride of place. After purchasing a glass designed by an artist, participants can taste wine at the stands of the many wineries present. Bread, chestnuts, honey and other typical sweets add to the menu. info@bellinzonaevalli.ch



Bellinzona e Valli Turismo

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The Mendrisiotto and Lower Ceresio offer a plethora of activities for fans of history, nature, gastronomy and wine.

Switzerland's southernmost region, the Mendrisiotto is surrounded by a lake, vineyards and mountains. It is close to Lake Lugano, as well as Monte San Giorgio and Monte Generoso, which offer some of the most panoramic views in Ticino. Fans of wine and cheese are no

strangers to Mendrisiotto and Lower Ceresio. For those who want to add a cultural experience to their wine tour, the Tremona archaeological park is a must. With the help of 3D glasses, the original medieval village appears right before your eyes!

OUR FAVOURITE

Bike & Wine Mendrisiotto

The Mendrisiotto region offers the perfect conditions for wine production. Tourists to the region are well aware of this, and are delighted to sample the local vintages. The Bike & Wine offer combines a beautiful cycling route with a visit to three wineries, immersing you even more deeply in this wine-growing tradition. It provides an opportunity to meet the wine producers and taste around ten different wines. The programme is organised by Mendrisiotto Terroir professionals and their guides, who accompany participants with friendly expertise. Of course, they make sure that these nectars are accompanied by delicious local produce (price CHF 110 per person).

mendrisiottoterroir.ch



AUTUMN HIGHLIGHTS

Rassegna Gastronomica Mendrisiotto e Basso Ceresio, from 1 October to 3 November

This gastronomic festival is celebrating its 60th anniversary in 2024! It is a must-see event, bringing together some forty restaurants in the Mendrisiotto and Basso Ceresio areas, with a special menu for the occasion. Tradition is the name of the game, so the stars of the show are boiled meat, cazöla, cordon bleu, usei scapà, giblets, snails and of course game, a must during the hunting season. In addition to all these goodies, customers are thanked with a small gift and a loyalty reward after visiting eight restaurants.

rassegna.ch



OTR Mendrisiotto e Basso Ceresio

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Lugano and its region combine the vibrancy of a big city with the peace and beauty of the lake and nature.

Lugano, the largest city in Ticino, enjoys an ideal location on the shores of a lake and close to the mountains, attracting tourists who don't want to have to choose. In one place, they can enjoy the pleasures of the city, the delights of nature and delicious produce. The Dine Around offer has clearly understood this ad-

vantage, offering the chance to book at least two meals in different settings (city, lake or countryside) at a very reasonable price. In a selection of Ticino Gourmet Tour restaurants, it offers four-course menus specially created by Ticino chefs.

www.luganoregion.com/vinum

OUR FAVOURITE

Taste my Swiss City

On holiday in a gourmet region, have you ever had the feeling there were too many good restaurants and too little time? The Taste my Swiss City offer solves this problem! As you discover Lugano, its lakeside seaside resort and its quaint little medieval streets, enjoy a meal in five stages, each in one of the city's must-try restaurants! As well as giving you the chance to try out several addresses in one meal, the experience has the added advantage of taking you off the beaten track: the best spots have been chosen by locals, who see them as little-known gems. The programme includes the Grand Café al Porto, Bernasconi Gastronomia, Ristorante La Tinera, Bottegone del Vino and Vanini 1871. Stroll through the city at your own pace between each gastronomic stop-off.

luganoregion.com

AUTUMN HIGHLIGHTS

Festa d'Autunno, 4 to 6 October

This year, the Lugano Autumn Festival will also be hosting the Swiss Cheese Awards! Set in a fabulous cheese market, the winners of this prestigious competition will be available for tasting. As every year, the Autumn Festival brings together gourmets from near and far to admire the folklore groups, take free guided tours and, above all, discover the local gastronomy and wonderful wines, either in the town centre or in the grotti and restaurants, which pull out all the stops on this occasion. luganoeventi.ch



Lugano Region

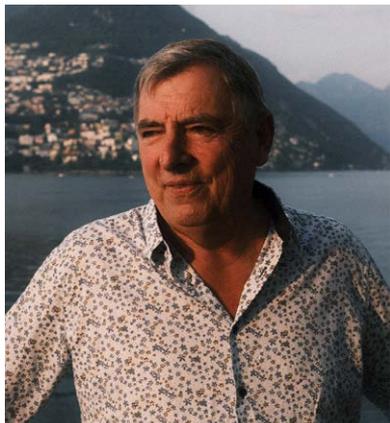
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Interview with Enrico Rezzonico



A graduate of the Grangeneuve agricultural institute and former dairy consultant, Enrico Rezzonico set up Fattoria del Faggio near Lugano in 1994. He produces cheeses from the milk of his 120 goats. His children now run the family business: his son works on the farm and his daughter in agritourism.

Tell us about the history of Fattoria del Faggio.

My father was a winemaker, so Fattoria del Faggio is not a family legacy. I created it from scratch. We farm between 120 and 130 goats for their milk, which we use to make our cheeses. For cow's and sheep's milk products, we buy the raw materials in.

But your business is now run by the family, isn't it?

I'm retired now, but I still lend a hand. I've passed the animals on to my son, while my daughter now looks after the agritourism side. They both initially studied business, my daughter went to the Hospitality Business School in Lausanne, and then they branched out into agriculture.

What does your agritourism offer consist of?

My daughter offers meals for groups of around ten people, with our cheeses and charcuterie, as we still have around a hundred Angus cows and 2000 pigs. For larger groups, we sometimes organise an aperitif in the stable, among the goats.

Most people associate sheep's and goat's cheese with Ticino, but where does this tradition come from?

There may be a link with the Nera Verzasca breed of goat, which originated in Ticino. But Ticino does not produce more goat's and sheep's cheese than anywhere else. Perhaps people think that there are fewer cows in a mountain region like Ticino, but that's wrong.

Your range features around twenty products, including small fresh goat's cheeses bathed in oil. What's the story behind them?

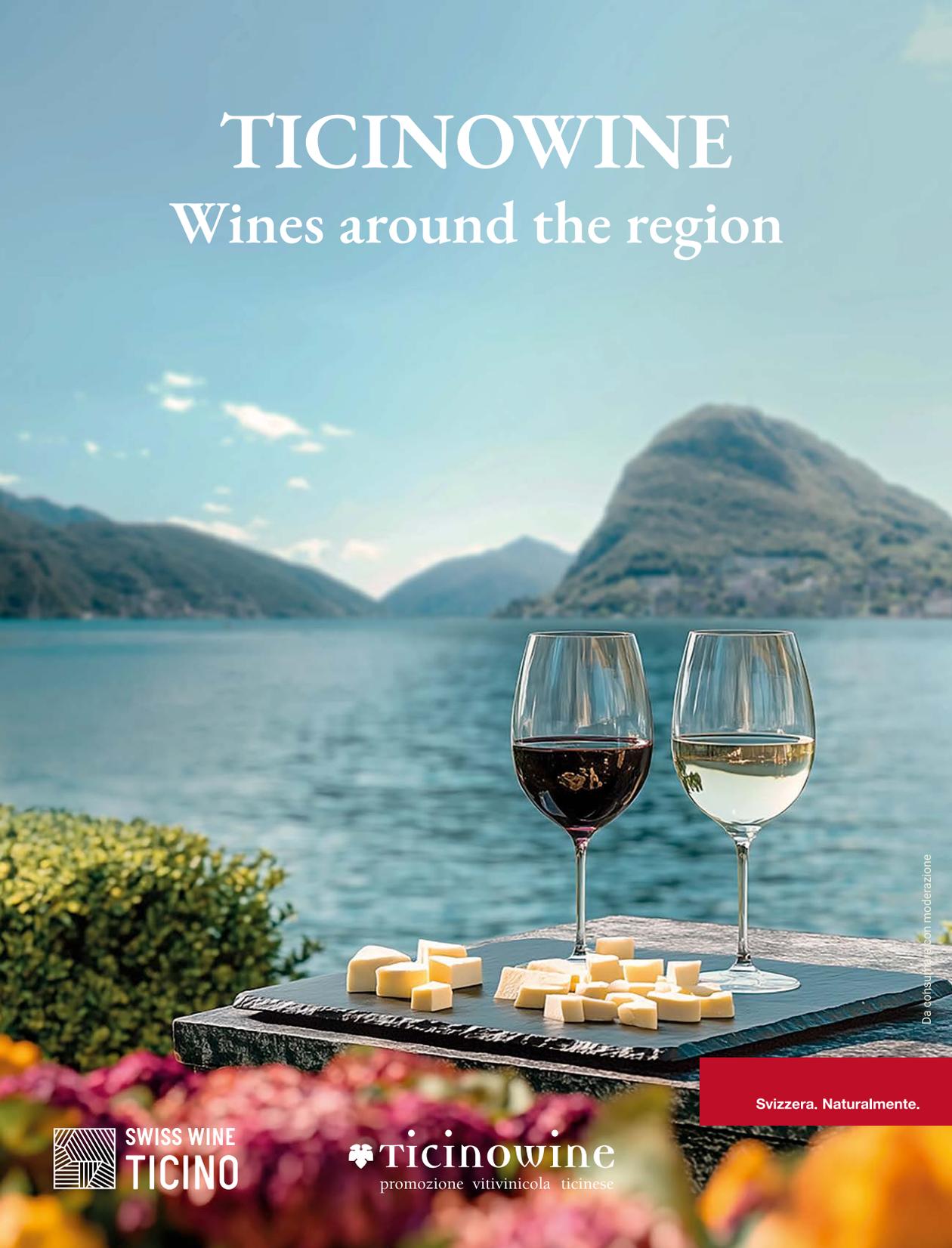
I launched them to give my teams work in winter. We no longer need to keep ourselves busy, but we still make them! People like them, because the jars can be easily transported, stored and offered in gift baskets, for example.

What made you want to take part in the Swiss Cheese Awards?

I've always believed that when the industry makes such an effort to organise an event, we should take part.

TICINOWINE

Wines around the region



Da copysa.it con moderazione

Svizzera. Naturalmente.



In an age when ever more products are looking increasingly similar, **it is good to remain passionately diverse.**



Cheese from Switzerland is diversity.
Because it's made of everything we stand for.



DISCOVER THE
WHOLE VARIETY



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www.cheesesfromswitzerland.com