



TORRE A CONA
PROPRIETÀ CONTE ROSSI DI MONTELERA

Merlaia

VIN SANTO DEL CHIANTI DOC



- *Zone:* Chianti Colli Fiorentini
- *Grape varieties:* 50% Trebbiano Toscano - 50% Malvasia del Chianti
- *Soil:* clay soil
- *Vineyard :* Merlaia 300 m. a.s.l.
- *Yield per hectare:* 10000 kg/ha
- *Wine making:* grapes are withered for 4/5 months
- *Fermentation and ageing:* in small kegs of 50 or 100 litres for 4/5 years
- *Stabilization:* with refrigeration
- *Colour:* yellow amber
- *Nose:* intense and persistent, with pleasant hints of nuts, apricots and dried figs
- *Flavour:* warm, tasty, very persistent; with a fresh start and a dry finish
- *Preservation:* wine suitable for long ageing
- *Food Pairings:* perfect with dry pastries, Tuscan tradition cookies and with blue cheese or foie gras
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- *Bottle size:* lt. 0,5