



TORRE A CONA
PROPRIETÀ CONTE ROSSI DI MONTELERA

il Merlot

TOSCANA INDICAZIONE GEOGRAFICA TIPICA



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS



- *Region:* Tuscany
- *Zone:* Chianti Colli Fiorentini
- *Grape variety:* Merlot 100%
- *Soil:* Limestone
- *Vineyards altitude:* Badiuzza e Chiusurli - 325 meters a.s.l.
- *Yield per hectare:* 6.000 kg./ha (35/40 tons of wine)
- *Wine making:* in stainless steel vats for 10-15 at controlled temperature fermentation
- *Malolactic fermentation:* in wood barrels
- *Ageing:* oak barrels for the 65% and 35% tonneaux
- *Colour:* Deep ruby red
- *Nose:* complex and deep with notes of red fruits and light shades of goudron.
- *Flavour:* enveloping and persistent with soft tannins and balanced acidity
- *Preservation:* wine suitable for long ageing
- *Food pairing:* meet sauce dishes, red meats, game and medium seasoned cheeses
- *Suggested initial service temperature:* 17/18° C
- *Bottles sizes :* Lt 0,75 -Lt. 1,5 , Lt 3