



TORRE A CONA  
CONTE ROSSI DI MONTELEA



# Merlaia

## 2008 /

VIN SANTO DEL CHIANTI D.O.C.

**Harvest 2008** - A nearly perfect season marked the debut of Badia a Corte, with the grapes reaching excellent maturity despite the young vineyards. The harvest began with the grapes in optimal condition. Spring had plenty of rain and cooler-than-average temperatures, while the summer months, including September, were hot and sunny.

**Tasting notes** - Merlaia 2008 is a complex and elegant Vin Santo, showcasing a golden color with delicate amber hues. On the nose, it is enveloping, revealing aromas of dried fruit and candied fruit, enriched by hints of honey and caramel. The palate is full-bodied, creamy, and endlessly persistent, delivering a truly harmonious and refined tasting experience.

**Grapes** - 50% Trebbiano Toscano, 50% Chianti Malvasia

**Vineyard** - Merlaia

**Vineyard exposure** - South-east

**Soil composition** - Clay-loam

**Altitude** - 300 m a.s.l.

**Vineyard surface area** - 1.3 hectares, with around 8,000 square meters planted with Trebbiano Toscano and Chianti Malvasia vines

**Harvest period** - Beginning of October

**Drying process** - In containers, kept in a dry and well-ventilated dedicated area until the January following the harvest

**Fermentation and Ageing** - 5 years in Caratelli typical small Slavonian oak barrels of 50 lt

**Alcohol content** - 14.5 % vol.

**Service temperature** - 10° C / 50° F

**Bottle produced** - ca. 1,000

**Formats available** - lt 0.500