



TORRE A CONA
CONTE ROSSI DI MONTELEERA

Merlaia

2010 /

VIN SANTO DEL CHIANTI D.O.C.



Harvest 2010 - A vintage marked by balance and consistency, with summer months alternating between light rainfall and sunny days, followed by an ideal September with cool nights and warm, sunny days until the end of the harvest. The vines performed at their best, and the grapes arrived at the winery at optimal ripeness.

Tasting notes - With its golden hue, Merlaia 2010 is a Vin Santo of remarkable persistence. The bouquet is intense and elegant, revealing aromas of candied fruit, apricot, dates, butter, and honey. On the palate, it is rich, enveloping, and creamy, with delicate spicy undertones that enhance its depth and complexity.

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