



TORRE A CONA
CONTE ROSSI DI MONTELERA

Merlaia

2013 /

VIN SANTO DEL CHIANTI D.O.C.



Harvest 2013 - The 2013 season saw a regular development of the plant's growth, with plenty of rainfall helping the early stages. Summer had a mix of unstable weather and strong temperature swings, with afternoon storms cooling temperatures followed by heat peaks. The constant water supply during summer helped the plant stay healthy, resulting in grapes with excellent acidity and high levels of polyphenols.

Tasting notes - Merlaia 2013, with its golden hue, presents an elegant and intense nose, unfolding with notes of honey, candied fruit, and caramel. On the palate, it is generous and rich, echoing fruity aromas of apricot and candied orange, intertwined with spicy nuances, creating an almost endless interplay of depth and freshness.

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