



TORRE A CONA
CONTE ROSSI DI MONTELERA



Merlaia

2014 /

VIN SANTO DEL CHIANTI D.O.C.

Harvest 2014 - The 2014 vintage was marked by a spring that was slightly warmer than average, although with well-distributed rainfall. During the summer, heavy but brief rain showers alternated with breezy days, while temperatures remained below seasonal averages. More favourable weather conditions arrived in September and continued through mid-October, with warm days and cool nights ensuring a gradual and complete ripening of the grapes

Tasting notes - Merlaia 2014, with its golden colour, presents an intense and captivating nose. The initial notes of honey and candied fruit, including apricot and orange, give way to a delicate spiciness. On the palate, it is rich and enveloping, beautifully balanced by a pleasant 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