



TORRE A CONA
CONTE ROSSI DI MONTELERA

Merlaia

2015 /

VIN SANTO DEL CHIANTI D.O.C.



Harvest 2015 - 2015 was a nearly perfect year. After a rainy winter, budding started in early April. A dry, sunny spring allowed for steady growth, with quick flowering by the end of May. July was hot and dry, but rainfall in early August helped the grapes ripen steadily without stress. Cool, sunny weather continued throughout the harvest, ensuring perfect ripeness for the grapes.

Tasting notes - With its distinctive amber-yellow hue, Vin Santo Merlaia 2015 boasts an intense and persistent bouquet, with delightful aromas of dried apricot and figs. On the palate, it is warm and full-bodied, yet perfectly balanced by a vibrant freshness. A true explosion of flavour, it culminates in a long, elegant, and refined finish.

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