



TORRE A CONA
CONTE ROSSI DI MONTELEERA



Il Merlot

2013 /

TOSCANA MERLOT IGT

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 - The 2013 Merlot has an intense ruby red color and a powerful nose, with aromas of blackberry and red plum, complemented by notes of undergrowth, wild berries, and vanilla. On the palate, it stands out for its exceptional elegance. It is creamy and enveloping, with a fine and well-integrated tannic structure.

Grapes - 100% Merlot

Vineyard - Chiusurli

Vineyard exposure - South-east

Soil composition - Clay

Altitude - 320 m a.s.l.

Vineyard surface area - 1,5 hectares

Harvest period - Mid September

Fermentation - In stainless steel vats

Fermentation temperature - 21° C / 70° F

Fermentation duration - 7 days

Malolactic fermentation - In stainless steel vats

Maceration on the skins - 20 days

Ageing - 24 months in French oak tonneaux, first passage

Alcohol content - 14.0 %Vol.

Service temperature - 17° C / 63° F

Bottle produced - ca. 4,000

Formats available - lt 0.75 – lt 1.5 – lt 3