



TORRE A CONA
CONTE ROSSI DI MONTELEERA

Il Merlot

2015 /

TOSCANA MERLOT IGT



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 Merlot.

Tasting notes - Merlot 2015, deep ruby red in colour, is a deep and refined wine. It has aromas of blackberry and blueberry. This is followed by notes of undergrowth and wild berries, balsamic and vanilla nuances. It presents a very classy palate, a voluminous and velvety body. Very persistent reminiscence of blueberry, flower and spice aromas.

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