



TORRE A CONA
CONTE ROSSI DI MONTELEERA



Il Merlot

2016 /

TOSCANA MERLOT IGT

Harvest 2016 - 2015 and 2016 were two consecutive perfect vintages. The winter of 2016 was unusually warm with heavy rains in February, followed by a mild and moderately rainy spring, leading to early budbreak at the end of March. The abundance of water and warm April temperatures promoted regular growth and good fruit set thanks to the sunny May. The summer was perfect: hot and dry with high temperatures during the day and cool nights, which allowed the grapes to develop exceptional aroma and acidity.

Tasting notes - Deep ruby red in color, the 2016 Merlot has an intense nose, with aromas of blackberry, blueberry and red plum. This is followed by notes of undergrowth and wild berries, with spicy nuances, particularly pepper and vanilla. The palate is distinguished by great class. It is creamy and enveloping, with a fine, well-integrated tannic texture.

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