



TORRE A CONA
CONTE ROSSI DI MONTELEERA

Il Merlot

2017 /

TOSCANA MERLOT IGT

Harvest 2017 - 2017 was an extremely hot and dry year, starting from the winter period, with some rain only in the last part of February and March. Temperatures were consistently above the seasonal average, reaching very high peaks, especially in July and August. In the first days of September, there were sporadic, late, and light rains, enough to break the summer heat and allow the grape ripening process to complete in the best possible way.

Tasting notes - Merlot 2017, deep ruby red in colour, is a deep and refined wine. It has aromas of blackberry and red plum. 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

