



TORRE A CONA
CONTE ROSSI DI MONTELEERA

Il Merlot

2018 /

TOSCANA MERLOT IGT

Harvest 2011 - 2018 was marked by heat waves alternating with frequent rainfall, which helped restore the water reserves that had been heavily strained during the 2017 vintage. The warm temperatures in April and May, combined with a dry summer and moderate temperatures, supported healthy grape growth. The north wind and sunny September days, along with a good day-night temperature variation, ensured the optimal completion of the grape ripening process.

Tasting notes - Deep intense ruby red color. The nose is intense and ample with aromas of blackberry, blueberry, and red plum, followed by notes of underbrush and wild berries. The bouquet is completed with both sweet and dry spices and hints of vanilla. The palate is distinguished by great class. Il Merlot 2018 is full-bodied, smooth, and velvety, enveloping a fine and 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

