



TORRE A CONA
CONTE ROSSI DI MONTELEERA



Il Merlot

2022 /

TOSCANA MERLOT IGT

Harvest 2011 - The winter had normal temperatures and little rain, affecting the vegetative phases. Drought and unusual heat in May, June, and July almost disrupted vine growth. Luckily, spring rains provided enough water and nutrients for the vines to survive the unusual weather. In August, mild temperatures and rain helped the vines recover and finish the grape maturation process.

Tasting notes - The Merlot 2022, with its deep ruby red colour, is an extremely refined wine. It has aromas of blackberry and blueberry, with herbaceous notes symbolizing its young age, wild berries, balsamic and vanilla nuances. On the palate, it presents a very noble, creamy body, with a present and well-integrated tannic texture. The blueberry, floral and spice aromas are very persistent.

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