

TORRE A CONA
CONTE ROSSI DI MONTELESA

MERLAIA

VIN SANTO DEL CHIANTI DOC

SIGNATURE YELLOW AMBER COLOUR, INTENSE AND PERSISTENT, WITH PLEASANT HINTS OF NUTS, APRICOTS, AND DRIED FIGS, VIN SANTO MERLAIA IS WARM AND TASTY, PERSISTENT WITH A FRESH START AND A DRY FINISH.

**GRAPE VARIETY:**

50% TREBBIANO TOSCANO 50% MALVASIA BIANCA

PRODUCTION AREA:

MERLAIA VINEYARD, 300 M A.S.L

SOIL COMPOSITION:

LIMESTONE AND SAND

HARVEST:

BEGINNING OF OCTOBER

YIELD:

1 TON PER HECTAR

WINEMAKING:

GRAPES ARE WITHERED FOR 4/5 MONTHS. FERMENTATION AND AGING IN SMALL KEGS OF SLAVONIAN OAK OF 50L FOR 5 YEARS

FOOD PAIRINGS:

PERFECT WITH DRY PASTRIES, TUSCAN TRADITION COOKIES AND WITH BLUE CHEESE OR FOIE GRAS

ALCOHOL CONTENT:

14°

RECOMMENDED SERVICE TEMPERATURE:

50° F

BOTTLES PRODUCED:

CIRCA 1.200

BOTTLE FORMATS:

LT 0,50