

TORRE A CONA
CONTE ROSSI DI MONTELERA

IL MERLOT

TOSCANA MERLOT I.G.T

DEEP RUBY RED COLOR, COMPLEX AND DEEP, WITH RED BERRIES AND BLACKBERRIES NOTE THAT COMPLETES THE AROMATIC PROFILE OF THIS WINE. THE SIP IS VELVETY AND POWERFUL, WITH SILKY, DELICATE TANNINS, DECIDEDLY FRESH-TASTING, ENDLESSLY LINGERING. A WELL-BALANCED WINE SUITABLE FOR LONG AGING.

**GRAPE VARIETY:**

100% MERLOT

PRODUCTION AREA:

CHIUSURLI VINEYARD, 350 M A.S.L

SOIL COMPOSITION:

LIMESTONE AND SAND

HARVEST:

MID-SEPTEMBER

YIELD:

40 TONS PER HECTAR

WINEMAKING:

FERMENTATION AND MACERATION ON THE SKINS ARE CARRIED OVER FOR 7 DAYS IN TEMPERATURE-CONTROLLED STAINLESS STEEL VATS. THE AGING FOR 24 MONTHS IN FRENCH OAK TONNEAUX

FOOD PAIRINGS:

PASTA AND RAGÙ, RED GRILLED MEAT, GAME AND AGED CHEESES

ALCOHOL CONTENT:

14°

RECOMMENDED SERVICE TEMPERATURE:

60° F

BOTTLES PRODUCED:

CIRCA 3.000

BOTTLE FORMATS:

LT 0,75 – LT 1,5 - LT 3,00