



TORRE A CONA

IL MERLOT 2015

TOSCANA MERLOT I.G.T.



HARVEST 2015

The year 2015 represented an almost textbook vintage. After a rainy winter, mild but with a few days below zero, bud break occurred in early April. Thanks to a dry and sunny spring, vegetative development occurred steadily and culminated in a fast and complete flowering in late May. July was marked by hot and dry weather moderated in early August with abundant rainfall that created suitable conditions in the vineyards for regular, intense and stress-free maturity. This cool but sunny weather persisted throughout the harvest period, allowing us to harvest very slowly, waiting for each vineyard to reach a perfect point of ripening.

TASTING NOTES

Merlot 2015, deep ruby red in color, is a deep and refined wine. It has aromas of blackberry and blueberry. 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.

GRAPE VARIETIES- 100% Merlot

VINEYARD- Chiusurli

SOIL COMPOSITION - Clay and sand-based soil

ALTITUDE- 320 m s.l.m.

YIELD PER HECTARE- 4 tons per hectare

HARVEST PERIOD - Mid - September

FERMENTATION - In stainless steel vats

FERMENTATION TEMPERATURE - 21° C / 70° F

FERMENTATION DURATION - 7 days with skin contact

MACERATION OF THE SKINS - 20 days

MALOLACTIC FERMENTATION- In stainless steel vats

AGING- 24 months in French oak barrels, first passage

ALCOHOL - 14.0 % Vol.

SERVICE TEMPERATURE - 17° C / 63° F