



TORRE A CONA

IL MERLOT 2022

TOSCANA MERLOT I.G.T.



HARVEST 2022

The winter was characterized by normal temperatures and low rainfall, conditions that shaped almost all vegetative stages. The drought and prolonged unusual heat in May, June and July risked affecting the normal vegetative development of the vines. Fortunately, spring rains had built up good reserves of water and mineral nutrients that enabled the vines to resist the abnormal weather conditions. August was marked by milder temperatures and rainfall that did not cause any damage; on the contrary, it allowed the vines to resume their vegetative growth and complete the grape maturation process.

TASTING NOTES

The Merlot 2022, with its deep ruby red color, 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.

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