



TORRE A CONA  
CONTE ROSSI DI MONTELEERA

# Merlaia 2017 /

VIN SANTO DEL CHIANTI D.O.C.G.



**Harvest 2017** - 2017 was an extremely hot and dry year starting in winter, with some rain only in late February and March. Temperatures were consistently above the seasonal average, reaching very high peaks, especially in July and August. In the first few days of September, there was sporadic, late and light rainfall, sufficient to interrupt the summer heat and allow the grapes to ripen in the best possible way.

**Tasting notes** - This golden-coloured Vin Santo has an intense and extremely complex nose. The bouquet opens with notes of dried fruit such as apricots, dried figs, almonds and hazelnuts, closing with hints of candied fruit. On the palate, softness prevails over the other components without overpowering them, with a lively freshness to balance them out.

**Grapes** - 50% Trebbiano Toscano, 50% Chianti Malvasia

**Vineyard** - Merlaia

**Vineyard exposure** - South-east

**Soil composition** - Clay-loam

**Altitude** - 300 m a.s.l.

**Vineyard surface area** - 1.3 hectares, with around 8,000 square meters planted with Trebbiano Toscano and Chianti Malvasia vines

**Harvest period** - Beginning of October

**Drying process** - In containers, kept in a dry and well-ventilated dedicated area until the January following the harvest

**Fermentation and Ageing** - 5 years in Caratelli typical small Slavonian oak barrels of 50 lt

**Alcohol content** - 14.5 % vol.

**Service temperature** - 10° C / 50° F

**Bottle produced** - ca. 1,200

**Formats available** - lt 0.375