



TORRE A CONA

MERLAIA 2016

VIN SANTO DEL CHIANTI D.O.C.



HARVEST 2016

The winter of 2016 was characterized by unusually warm weather with heavy rainfall in February. Spring was marked by several rains but also mild weather, which brought germination forward to the last week of March. The abundance of water in the soil and the warm weather in April encouraged rapid and normal vegetative growth of the vines. May was marked by dry and sunny weather, which favored flowering and ensured good fruit set. The summer was excellent overall, characterized by little rainfall and high temperatures in July and August, but above all an accentuated nighttime temperature range that favored an improved vintage and regular ripening of the grapes such as to give wines with high aromatic profiles and excellent acidity.

TASTING NOTES

The Merlaia Vin Santo presents a golden and bright color. An intense nose with aromas of apricot, raisins, dried figs, almonds, hazelnuts, and candied fruit at the end. The palate is sweet and delicate with softnesses that prevail overpowering the bouquet. The residual sugar is well integrated maintaining a great balance to the wine. The persistence is almost infinite, with aromas, of candied orange, spices and dried fruit.

GRAPE VARIETY- 50% Trebbiano Toscano, 50% Malvasia del Chianti

TOTAL BOTTLES PRODUCED - 1,100

HARVEST PERIOD - Beginning of October

DRYING PROCESS- In containers, from harvesting until January, in ventilated and dry room

FERMENTATION- In Caratelli typical small Slavonian oak barrels of 50 L

AGING- 5 years in Caratelli typical small Slavonian oak barrels of 50 L

ALCOHOL - 14.5 % Vol.

SERVICE TEMPERATURE - 10° C / 50° F