



TORRE A CONA

IL MERLOT 2016

TOSCANA MERLOT I.G.T.



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

Deep ruby red in color, the 2016 Merlot has an intense nose, with aromas of blackberry, blueberry and red plum. This is followed by notes of undergrowth and wild berries, with spicy nuances, particularly pepper and vanilla. The palate is distinguished by great class. It is creamy and enveloping, with a fine, well-integrated tannic texture.

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