



TORRE A CONA

IL MERLOT 2018

TOSCANA MERLOT I.G.T.



HARVEST 2018

The year 2018 was characterized by peaks of heat alternating with precipitation, which often created significant humidity.

Thanks to the warm weather in April and May, and a summer marked by dry weather without excessive temperature, maintained a healthy grape growth. The north wind and sunny days in September, together with a good temperature range between day and night, allowed the grapes to finish the ripening process as best as possible.

TASTING NOTES

Deep intense ruby red color. The nose is intense and ample with aromas of blackberry, blueberry, and red plum, followed by notes of underbrush and wild berries. The bouquet is completed with both sweet and dry spices and hints of vanilla. The palate is distinguished by great class. Il Merlot 2018 is full-bodied, smooth, and velvety, enveloping a fine and 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