



TORRE A CONA

IL MERLOT 2017

TOSCANA MERLOT I.G.T.



HARVEST 2017

2017 was a very complicated year due to the dry summer period. The first months of the year were variable, with some rain only in the late part of February and March. Torre a cona had no spring frost, but the lack of rain in the late spring and summer period resulted in a 40 percent loss of product. Added to this lack of rainfall consistency was the steady occurrence of temperatures always above the seasonal average, which in some periods, especially in July and August, reached very high peaks. In early September there were occasional, late and not abundant rains, sufficient to break the summer heat and to allow the maturation process of the grapes to be completed in the best possible way.

TASTING NOTES

Merlot 2017, deep ruby red in color, is a deep and refined wine. It has aromas of blackberry and red plum. This is followed by notes of undergrowth and wild berries, balsamic and vanilla nuances. It presents a very classy palate, a voluminous and velvety body. Very persistent reminiscence of blueberry, flower and spice aromas.

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 - 10 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