



# CHIORRE

## IGT TOSCANA- MERLOT

### 2017

**GRAPES VARIETIES:**

100% Merlot

**SOIL:**

Clay / Silt

**HARVEST:**

By hand, it usually takes place in the second half of September

**Alcohol:** 14,50°

**Serving Temp.:** 16/18°

**VINTAGE 2017:**

Winter and the beginning of spring, they were characterized by temperatures mild and dry climate. In the second half of April, a late frost has hit, fortunately only marginally some of the vineyards, not compromising however in any way production. The weak rains of May they paved the way for a summer tends to be hot and dry, in which a careful management of the green has guaranteed the optimum development of the grapes. The 2017 harvest took place performed exceptionally on 9 September just because, given the summer heat, the maturations have had a sudden acceleration in the second half of August, we then followed the seasonal trend for preserve the healthiness of grapes and maintain the acidity and freshness before the grapes themselves and then some wines.

**VINIFICATION:**

Once the grapes are harvested, 80% are placed in steel vats at temperature controlled, for 15 days time in which it takes place alcoholic fermentation, the remaining 20% is fermented in wood, without control of the temperature. Followed by 10 days of soft maceration on the skins to enrich and extract as much color and substances as possible. We then proceed with the racking and the pressing of the skins, subsequently the wines play malolactic fermentation in steel tanks, without the inoculation of malolactic bacteria. Then follows a refinement that goes from 18 to 24 months in little barrel wood of various passages and of at least 3 months in the bottle.

**TASTING NOTES:**

In the glass it comes with a intense ruby red, with garnet shades.

Very complex nose, the wood has dampened the vegetal scents e typical balsamic wines of the Merlot our area, the woody notes are clearly distinguishable but perfectly integrated, the vegetable appears in notes of cut grass and green pepper. the fruit has a red pulp and is well ripe tobacco and licorice go up the glass from tertiaries

In the mouth it is wide, an impetuous sip and fresh, those who expect flatness and the approval that certain Merlots by now have, will be disappointed. Long persistence with a closing on balsamic notes and tobacco in the aftertaste.

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