



TORRE A CONA  
PROPRIETÀ CONTE ROSSI DI MONTELERA

## Badia a Corte

CHIANTI COLLI FIORENTINI DOCG RISERVA



- *Region:* Tuscany
- *Zone:* Chianti Colli Fiorentini
- *Grape varieties:* Sangiovese 100%
- *Vineyard :* Badia a Corte
- *Soil:* Limestone
- *Vineyards altitude:* 328m. above sea level
- *Yield per hectare:* 7.500 kg./ha (50 tons of wine)
- *Wine making:* In stainless steel vats for 10-15 days, daily remontage and punching down at controlled temperature fermentation
- *Malolactic fermentation:* in wood barrels
- *Ageing:* Oak barrels for 24 months
- *Colour:* Deep ruby red, tendency at garnet red after ageing
- *Nose:* elegant with fruity scents and hints of underwood and leather
- *Flavour:* intense and fruity, with silky tannins, ending with a marked acidity
- *Preservation:* wine suitable for long ageing
- *Food pairing:* can be matched with excellent results in pasta dishes, but expresses itself at its best with all the meat and game dishes
- *Suggested initial service temperature:* 16° degrees
- *Bottle sizes :* Lt 0,75 -Lt. 1,5 – Lt 3