



TORRE A CONA
PROPRIETÀ CONTE ROSSI DI MONTELEERA

TORRE A CONA
CHIANTI COLLI FIORENTINI DOCG



- *Region:* Tuscany
- *Appellation:* Chianti Colli Fiorentini
- *Grape varieties:* Sangiovese - Colorino
- *Soil Composition:* Limestone
- *Altitude:* 300/330 m. above the sea level
- *Yield per hectare:* 7 tons
- *Winemaking:* Fermentation and maceration with the skins is carried over for 14-15 days in temperature controlled stainless steel vats, with remontage and daily fullings.
- *Malolactic Fermentation:* in stainless steel vats
- *Ageing:* 8 months 30% in oak barrel of 25 hl and 70% in stainless steel vats
- *Colour:* glossy ruby red, tendency at granate after ageing
- *Nose:* intense, floral and fruity with hints of sweet tobacco
- *Flavour:* dry, soft, lively fresh with pleasant tannins
- *Food pairings:* Charcuterie, medium aged cheeses and pasta with ragout.
- *Suggested initial service temperature:* 16 °C
- *Bottle sizes :* Lt 0,75 -Lt. 0,375

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