



**TORRE A CONA**  
PROPRIETÀ CONTE ROSSI DI MONTELERA

**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

FATTORIA TORRE A CONA SOCIETÀ AGRICOLA S.R.L.  
50067 SAN DONATO IN COLLINA - RIGNANO SULL'ARNO - (FIRENZE) - ITALIA  
TEL. +39 055 699000 - FAX +39 055 699877

[www.torreacona.com](http://www.torreacona.com) • [info@torreacona.com](mailto:info@torreacona.com)