



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

## **FONTI E LECCETA**

OCCHIO DI PERNICE  
VIN SANTO DOC

### *Tech Sheet*



- **Region** Tuscany
- **Appellation** Occhio di Pernice Vin Santo DOC
- **Grape Variety:** Sangiovese
- **Soil Composition:** Alberese - Limestone
- **Altitude:** 380 m a.s.l.
- **Wine making:** The grapes are laid out for a few months on straw mats in the “appassitoio” (drying room). They are then softly pressed and the must is transferred in “caratelli”(50-liter oak casks) for a slow, natural fermentation with the aid of an indigenous yeast known as “madre”
- **Ageing:** in “caratelli”(50-liter oak casks) for 5 years.
- **Colore:** Amber.
- **Olfatto:** intense and complex bouquet of dates, roasted figs, sweet spices and candied lemon peel
- **Flavour:** soft with a incredibly long-lingering aftertaste.
- **Service temperature:** 10-13°C

Notes : Fonti e Lecceta 2011 in the first vintage of the Occhio di Pernice Vin Santo of Torre a Cona. It is Torre a Cona sweet wine made with the best Sangiovese selected in the estate. The label represents a detail of ancient print, celebrating one of the Rinuccini parade, the florentine prominent family that build Torre a Cona, from the Castle of Quona.