



TORRE A CONA
PROPRIETÀ CONTE ROSSI DI MONTELERA

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CHIANTI COLLI FIORENTINI DOCG



- *Region:* Tuscany
- *Appellation:* Chianti Colli Fiorentini DOCG
- *Grape varieties:* 90% Sangiovese - 10% Colorino
- *Soil Composition:* Limestone (Alberese)
- *Altitude:* 300/330 m. above the sea level
- *Vineyard:* Multiple Estate owned parcels
- *Yield per hectare:* 7 tons per Hectar
- *Winemaking:* Fermentation and maceration with the skins is carried over for 14-15 days in temperature controlled stainless steel vats, with gentle pump-overs and daily punch-downs.
- *Malolactic Fermentation:* in stainless steel vats
- *Ageing:* 8 months in total. 30% of the wine is aged in large 50 Hl oak barrels, and 70% in stainless steel vats
- *Color:* bright ruby red,.
- *Nose:* intensely fruity, cherry and floral notes
- *Flavor:* Aromas of juicy, ripe cherry are framed by pleasant tannins
- *Food pairings:* Ideal for charcuterie and medium aged cheeses, excellent with braised meats and pasta with ragout
- *Recommended serving temperature:* 58-60 °F