



TORRE A CONA
PROPRIETÀ CONTE ROSSI DI MONTELERA

FONTI E LECCETA

OCCHIO DI PERNICE
VIN SANTO DOC

Tech Sheet



- *Region* Tuscany
- *Appellation* Vin Santo del Chianti DOC Occhio di Pernice
- *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.
- *Ageing*: in “caratelli”(50-liter oak casks) for 5/6 years.
- *Colore*: Amber.
- *Olfatto*: intense and complex bouquet of dates, roasted figs, sweet spices and candied lemon peel
- *Flavour*: soft with an incredibly long-lingering aftertaste.
- *Service temperature*: 10-13°C

Notes : Fonti e Lecceta 2011 is 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.