



TORRE A CONA
CONTE ROSSI DI MONTELERA

Badia a Corte

2015 /

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RISERVA D.O.C.G

Harvest 2015 - 2015 was a nearly perfect year. After a rainy winter, budding started in early April. A dry, sunny spring allowed for steady growth, with quick flowering by the end of May. July was hot and dry, but rainfall in early August helped the grapes ripen steadily without stress. Cool, sunny weather continued throughout the harvest, ensuring perfect ripeness for the Sangiovese.

Tasting notes - Ruby red in colour with garnet undertones, Badia a Corte 2015 has an intense nose with ripe red fruits of blackberries and raspberries, nuances of tobacco, leather and sweet spices. In the palate it is balanced and elegant, with good acidity supported by mature, well-integrated tannins. Spicy notes accompany the persistent finish.

Grapes - 100% Sangiovese

Vineyard - Badia a Corte

Vineyard exposure - South-east

Soil composition - Clay-loam, rich in gravel

Altitude - 350 m a.s.l.

Vineyard surface area - 3,5 hectares

Harvest period - End of September, beginning of October

Fermentation - In stainless steel vats

Fermentation temperature - 21° C / 70° F

Fermentation duration - 7 days

Malolactic fermentation - In stainless steel vats

Maceration on the skins - 20 days

Ageing - 24 months in Slavonian oak barrels of 25 HL

Alcohol content - 14.0 %Vol.

Service temperature - 16° C / 61° F

Bottle produced - ca. 18,000

Formats available - lt 0.75 – lt 1.5 – lt 3

