



TORRE A CONA  
CONTE ROSSI DI MONTELEA

# Badia a Corte

## 2019/

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RISERVA D.O.C.G



**Harvest 2019** - The 2019 vintage, marked by its classic consistency, was characterized by highly variable weather, with alternating periods of cold and rain followed by long stretches of drought and heat. The lack of sunlight and rainfall in April and May led to a flowering that was delayed by 10 days compared to the average. The season then progressed with a hot and sunny summer, tempered by rainfall at the end of July, which provided ideal conditions for ripening. The mild temperatures in September and good soil hydration allowed for a slow and steady grape maturation, preserving the aromatic qualities.

**Tasting notes** - Badia a Corte 2019 offers a ruby red with garnet undertones. The nose is complex with floral hints of violet, red fruits such as raspberries, orange peel and a touch of sweet spices. On the mouth, it is well-balanced and elegant, with a good acidity supported by silky, 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 stones

**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** - 13.5 %Vol.

**Service temperature** - 16° C / 61° F

**Bottle produced** - ca. 18,000

**Formats available** - lt 0.75 – lt 1.5 – lt 3