



TORRE A CONA
CONTE ROSSI DI MONTELERA



Crociferro

2020 /

CHIANTI COLLI FIORENTINI DOCG

Harvest 2020 - The months of January and February were particularly mild and dry, which led to an early budbreak for the Sangiovese vines. The spring was warm, with rainfall mainly in May, promoting excellent flowering and rapid fruit set, followed by a hot, long, and dry summer with good temperature fluctuations between day and night. The first days of September saw some rainfall, which relieved the plants by lowering the temperatures and allowing the grape ripening process to complete optimally.

Tasting notes - The bright ruby red colour of Crociferro 2020 anticipates a bouquet of red fruits and dried plum, perfectly balanced with undergrowth notes, a hallmark of Sangiovese. This red wine showcases juicy fruit flavours and well-integrated tannins. Aromas of cherry and wild berries linger, with subtle hints of spice delicately emerging. Its seamless combination of drinkability and complexity is the defining strength of this wine.

Grapes - 90% Sangiovese 10% Colorino

Vineyard - Different vineyard plots of the estate, situated at an altitude of 300 to 350 m a.s.l.

Soil composition - Clay-loam

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 - A total of 8 months: 30% of the mass aged in 50 hl Slavonian oak barrels, while the remaining 70% matured in stainless steel tanks.

Alcohol content - 14.0 %Vol.

Service temperature - 17° C / 63° F

Bottle produced - ca. 50,000

Formats available - lt 0.75 – lt 1.5