



TORRE A CONA
CONTE ROSSI DI MONTELERA



Crociferro

2021 /

CHIANTI COLLI FIORENTINI DOCG

Harvest 2021 - The 2021 vintage started with a cold, dry winter, followed by a mild spring with rainfall that supported good growth. However, a sudden cold snap on April 8 caused widespread frost across Tuscany, slowing down the vines' growth for a while. Warm weather in the following days and throughout May restored balance, and the growing season continued without problems. The hot, dry summer was moderated by some rain and significant temperature fluctuations in August, helping to preserve aromatic freshness and support grape ripening.

Tasting notes - Young yet elegant, Crociferro 2021 is both an everyday wine and a true expression of identity. In the glass, it displays a bright ruby red colour. Its clean and precise nose reveals red fruits, currant, and blackberry, complemented by woodland notes and hints of sweet tobacco. Its greatest strength lies in its exceptional drinkability. This red wine boasts remarkable freshness, juicy fruit, and well-integrated tannins.

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