



TORRE A CONA  
CONTE ROSSI DI MONTELERA

# Crociferro

## 2022 /

CHIANTI COLLI FIORENTINI DOCG



**Harvest 2022** - The winter had normal temperatures and little rain, affecting the vegetative phases. Drought and unusual heat in May, June, and July almost disrupted vine growth. Luckily, spring rains provided enough water and nutrients for the vines to survive the unusual weather. In August, mild temperatures and rain helped the vines recover and finish the grape maturation process.

**Tasting notes** - Crociferro 2022 is a fresh and youthful wine, yet well-balanced and structured, perfect for everyday enjoyment while maintaining a strong identity. Its bright ruby red colour with violet reflections anticipates an inviting nose, where red fruits like currant and blackberry blend with spicy and floral notes. On the palate, it is juicy and fresh, offering a smooth and elegant sip, enhanced by precise, well-integrated tannins and a remarkable drinkability that makes it both approachable and versatile.

**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