



TORRE A CONA  
CONTE ROSSI DI MONTELEERA

# Fonti e lecceta 2011 /

VIN SANTO DEL CHIANTI D.O.C.  
OCCHIO DI PERNICE

**Harvest 2011** - This year was marked by a warm and beautifully sunny spring and summer; with rainfall concentrated in the second half of August, which relieved the vines from potential water stress. The power of the sun gave strength and concentration to the red grapes like Sangiovese, allowing us to harvest grapes with extraordinary health, excellent maturity, concentration, and high polyphenolic content.

**Tasting notes** - Occhio di Pernice Fonti e Lecceta 2011, in its first vintage, reveals itself as an elegantly complex Vin Santo. With its amber hue, it boasts a captivating nose, offering aromas of dried fruit, chocolate, coffee, and delicate spices. On the palate, it is deep and enveloping, delivering a truly immersive sensory experience.

**Grapes** - 100% Sangiovese

**Vineyard** - Merlaia

**Vineyard exposure** - South-east

**Soil composition** - Clay-loam

**Altitude** - 300 m a.s.l.

**Vineyard surface area** - 1.3 hectares, with around 5,000 square meters planted with Sangiovese vines

**Harvest period** - Beginning of October

**Drying process** - In containers, kept in a dry and well-ventilated dedicated area until the January following the harvest.

**Fermentation and Ageing** - 5 years in Caratelli typical small Slavonian oak barrels of 50 lt

**Alcohol content** - 14.5 %Vol.

**Service temperature** - 10°C / 50° F

**Bottle produced** - ca. 800

**Formats available** - lt 0.375

