



TORRE A CONA
CONTE ROSSI DI MONTELEERA

Fonti e lecceta 2012 /

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

Harvest 2012 - The abundant spring rains, similar to 2008, which started during budding and continued into the summer, led to a dry, breezy, and cooler summer than 2008. The temperature swings between day and night helped develop the aromas and kept the grapes healthy and dry, giving Fonti e Lecceta 2012 exceptional aromatic richness.

Tasting notes - Vin Santo Fonti e Lecceta 2012 displays a golden amber colour with garnet reflections. Its broad bouquet reveals notes of dried fruit, dates, dehydrated apricot, and spices. On the palate, it is smooth and well-balanced, with a perfect harmony between sweetness, acidity, and structure.

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 - 15.5 %Vol.

Service temperature - 10°C / 50° F

Bottle produced - ca. 800

Formats available - lt 0.375

