



TORRE A CONA
CONTE ROSSI DI MONTELEA

Fonti e lecceta 2013 /

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

Harvest 2013 - The 2013 season saw a regular development of the plant's growth, with plenty of rainfall helping the early stages. Summer had a mix of unstable weather and strong temperature swings, with afternoon storms cooling temperatures followed by heat peaks. The constant water supply during summer helped the plant stay healthy, resulting in grapes with excellent acidity and high levels of polyphenols.

Tasting notes - The 2013 vintage of Fonti e Lecceta presents a golden amber hue with garnet nuances. Its elegant and expansive bouquet unfolds with notes of dried fruit and dates, enriched by spicy and balsamic undertones. On the palate, it is deep yet well-balanced, with lingering hints of dried figs and spices, offering a refined and harmonious tasting 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 - 14.0 %Vol.

Service temperature - 10°C / 50° F

Bottle produced - ca. 800

Formats available - lt 0.375

