



TORRE A CONA
CONTE ROSSI DI MONTELEA

Fonti e lecceta

2014 /

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

Harvest 2014 - The 2014 vintage was marked by a spring that was slightly warmer than average, although with well-distributed rainfall. During the summer, heavy but brief rain showers alternated with breezy days, while temperatures remained below seasonal averages. More favourable weather conditions arrived in September and continued through mid-October, with warm days and cool nights ensuring a gradual and complete ripening of the grapes.

Tasting notes - Vin Santo Fonti e Lecceta 2014 offers a brilliant coppery hue with garnet reflections. On the nose, it is refined, revealing aromas of dried fruit, dates, and dehydrated apricot. Notes of sweet spices and chestnut honey introduce delicate candied and balsamic nuances. On the palate, it is smooth and enveloping, where sweetness and structure coexist in perfect harmony. Its remarkable depth lingers endlessly, concentrating on aromas of prickly pear, dried figs, and spices.

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

