



TORRE A CONA
CONTE ROSSI DI MONTELEERA

Fonti e lecceta 2015 /

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

Harvest 2015 - 2015 was a nearly perfect year. After a rainy winter, budding started in early April. A dry, sunny spring allowed for steady growth, with quick flowering by the end of May. July was hot and dry, but rainfall in early August helped the grapes ripen steadily without stress. Cool, sunny weather continued throughout the harvest, ensuring perfect ripeness for the Sangiovese.

Tasting notes - Occhio di Pernice Fonti e Lecceta displays a brilliant dark amber hue with garnet reflections. On the nose, it is refined and exceptionally complex, revealing aromas of dried fruit, dates, and dehydrated apricot. Chestnut honey, cinnamon, vanilla, and cardamom intertwine with balsamic and candied fruit notes. On the palate, softness, acidity, and structure are in perfect harmony, thanks to a remarkably deep sip, where dried fruit and spice aromas return, beautifully balanced by an unexpected freshness and a pleasantly light texture.

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 - 15.0 %Vol.

Service temperature - 10°C / 50° F

Bottle produced - ca. 800

Formats available - lt 0.375

