



TORRE A CONA
CONTE ROSSI DI MONTELENERA

Fonti e lecceta 2016 /

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

Harvest 2016 - 2015 and 2016 were two consecutive perfect vintages. The winter of 2016 was unusually warm with heavy rains in February, followed by a mild and moderately rainy spring, leading to early budbreak at the end of March. The abundance of water and warm April temperatures promoted regular growth and good fruit set thanks to the sunny May. The summer was perfect: hot and dry with high temperatures during the day and cool nights, which allowed the grapes to develop exceptional aroma and acidity.

Tasting notes - This Vin Santo, with its golden colour, offers an intense and highly complex nose. The bouquet unfolds with notes of dried fruits such as apricots, figs, almonds, and hazelnuts, culminating in hints of candied fruit. On the palate, softness prevails without overwhelming the other components, beautifully balanced by a lively and present freshness. The persistence is almost endless, with evolving aromas of candied orange, spices, and dried fruits lingering gracefully.

Grapes - 100% Sangiovese

Vineyard - Merlaia

Vineyard exposure - South-east

Soil composition - Alay-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

