



TORRE A CONA
CONTE ROSSI DI MONTELEA



Molino degli Innocenti 2019 /

CHIANTI COLLI FIORENTINI RISERVA DOCG

Harvest 2019 - The 2019 vintage, marked by its classic consistency, was characterized by highly variable weather, with alternating periods of cold and rain followed by long stretches of drought and heat. The lack of sunlight and rainfall in April and May led to a flowering that was delayed by 10 days compared to the average. The season then progressed with a hot and sunny summer, tempered by rainfall at the end of July, which provided ideal conditions for ripening. The mild temperatures in September and good soil hydration allowed for a slow and steady grape maturation, preserving the aromatic qualities.

Tasting notes - Molino degli Innocenti 2019 offers a ruby red with garnet undertones. The nose is complex with floral hints of violet, red fruits such as raspberries, and a touch of sweet spices, vanilla. In the mouth, it has an exceptional balance with silky and elegant tannins, and a fine acidity. A great complexity of fruity, spicy and oaky aromas completes the palate, ending with a pleasant finish.

Grapes - 100% Sangiovese

Vineyard - Molino degli Innocenti

Vineyard exposure - South

Soil composition - Galestro and sandstone

Altitude - 410 m a.s.l.

Vineyard surface area - 9,000 square metres

Harvest period - End of September, beginning of October

Fermentation - In stainless steel vats

Fermentation temperature - 21° C / 70° F

Fermentation duration - 7 days

Malolactic fermentation - In stainless steel vats

Maceration on the skins - 20 days

Ageing - 12 months in 25 hL Slavonian oak barrel, 24 months in French oak tonneaux, second passage, at least 1 years in bottle

Alcohol content - 14.0 %Vol.

Service temperature - 16° C / 61° F

Bottle produced - ca. 3,000

Formats available - lt 0.75 – lt 1.5 – lt 3