



TORRE A CONA
CONTE ROSSI DI MONTELERA

Badia a Corte

2008 /

CHIANTI COLLI FIORENTINI
RISERVA D.O.C.G



Harvest 2008 - A nearly perfect season marked the debut of Badia a Corte, with the grapes reaching excellent maturity despite the young vineyards. The harvest began with the grapes in optimal condition. Spring had plenty of rain and cooler-than-average temperatures, while the summer months, including September, were hot and sunny.

Tasting notes - Badia a Corte 2008 appears in the glass with a garnet red colour and ruby reflections. Extremely elegant, it opens on the nose with dark fruit, followed by notes of leather, underbrush, and a spicy finish. On the palate, softness, acidity, and structure coexist in perfect harmony.

Grapes - 100% Sangiovese

Vineyard - Badia a Corte

Vineyard exposure - South-east

Soil composition - Clay-loam, rich in stones

Altitude - 350 m a.s.l.

Vineyard surface area - 3,5 hectares

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 - 24 months in Slavonian oak barrels of 25 HL

Alcohol content - 13.0 %Vol.

Service temperature - 16° C / 61° F

Bottle produced - ca. 18,000

Formats available - lt 0.75 – lt 1.5 – lt 3