



TORRE A CONA  
CONTE ROSSI DI MONTELERA

# Badia a Corte

## 2010 /

CHIANTI COLLI FIORENTINI  
RISERVA D.O.C.G

**Harvest 2010** - A vintage marked by balance and consistency, with summer months alternating between light rainfall and sunny days, followed by an ideal September with cool nights and warm, sunny days until the end of the harvest. The vines performed at their best, and the grapes arrived at the winery at optimal ripeness.

**Tasting notes** - The garnet red colour with bright ruby highlights are the first to impress in Badia a Corte 2010. The nose opens with floral aromas and ripe red fruits, gradually giving way to spicier notes of leather and underbrush on the finish. The palate still shows good structure and lively freshness, supported by round, well-balanced tannins.

**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** - 13.5 %Vol.

**Service temperature** - 16° C / 61° F

**Bottle produced** - ca. 18,000

**Formats available** - lt 0.75 – lt 1.5 – lt 3

