



TORRE A CONA
CONTE ROSSI DI MONTELERA

Badia a Corte

2011 /

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RISERVA D.O.C.G

Harvest 2011 - This year was marked by a warm and beautifully sunny spring and summer; with rainfall concentrated in the second half of August, which relieved the vines from potential water stress. The power of the sun gave strength and concentration to the red grapes like Sangiovese, allowing us to harvest grapes with extraordinary health, excellent maturity, concentration, and high polyphenolic content.

Tasting notes - Badia a Corte 2011 presents a ruby red colour with deep garnet highlights. The nose opens with ripe red fruits and floral aromas, followed by spicy and balsamic notes. On the palate, it is intense with intact fruit. In the finish, round tannins and acidity coexist in a pleasant balance.

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 - 14.0 %Vol.

Service temperature - 16° C / 61° F

Bottle produced - ca. 18,000

Formats available - lt 0.75 – lt 1.5 – lt 3

