



TORRE A CONA
CONTE ROSSI DI MONTELERA

Badia a Corte

2012 /

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RISERVA D.O.C.G

Harvest 2012 - The abundant spring rains, similar to 2008, which started during budding and continued into the summer, led to a dry, breezy, and cooler summer than 2008. The temperature swings between day and night helped develop the aromas and kept the grapes healthy and dry, giving Badia a Corte 2012 exceptional aromatic richness.

Tasting notes - Badia a Corte 2012 offers a ruby red colour with hints of garnet in the glass. Cherry jam, spices, roasted coffee, chocolate and balsamic notes dominate the nose. On the palate, it shows its Sangiovese character, softened by the skillful use of wood: powerful with intact fruit, it displays a beautiful structure, round tannins, good final freshness, and a pleasing persistence.

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

