



TORRE A CONA
CONTE ROSSI DI MONTELERA

Badia a Corte

2013 /

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RISERVA D.O.C.G.

Harvest 2013 - The 2013 season saw a regular development of the plant's growth, with plenty of rainfall helping the early stages. Summer had a mix of unstable weather and strong temperature swings, with afternoon storms cooling temperatures followed by heat peaks. The constant water supply during summer helped the plant stay healthy, resulting in grapes with excellent acidity and high levels of polyphenols.

Tasting notes - Badia a Corte 2013 appears ruby red in the glass, with intense garnet highlights. The nose is complex, with floral top notes of violet and fragrant, ripe strawberry and cherry. The elegant bouquet finishes with hints of leather, hay, and underbrush. The palate is intense and balanced with a firm tannic structure, full-bodied, and of excellent 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 - 13.5 %Vol.

Service temperature - 16° C / 61° F

Bottle produced - ca. 18,000

Formats available - lt 0.75 – lt 1.5 – lt 3

