



TORRE A CONA
CONTE ROSSI DI MONTELEA

Badia a corte

2022/
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RISERVA D.O.C.G

Harvest 2022-The winter had normal temperatures and little rain, affecting the vegetative phases. Drought and unusual heat in May, June, and July almost disrupted vine growth. Luckily, spring rains provided enough water and nutrients for the vines to survive the unusual weather. In August, mild Temperatures and rain helped the vines recover and finish the grape maturation process.

Tasting notes - Badia a Corte 2022 stands out for its deep, brilliant ruby red colour. The bouquet is refined and layered, with notes of violet, ripe red fruits, hints of sweet tobacco, candied citrus fruits and delicate spices. On the palate, it is balanced and smooth, supported by well-calibrated freshness and soft, harmonious tannins. The long, elegant finish reveals sensations of red fruit and spices..

Grapes - 100% Sangiovese

Vineyard - Badia a Corte

Vineyard exposure - South-east

Soil composition - Clay-loam, rich in gravel

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

