



TORRE A CONA
CONTE ROSSI DI MONTELERA

Badia a Corte

2016 /

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RISERVA D.O.C.G

Harvest 2016 - 2015 and 2016 were two consecutive perfect vintages. The winter of 2016 was unusually warm with heavy rains in February, followed by a mild and moderately rainy spring, leading to early budbreak at the end of March. The abundance of water and warm April temperatures promoted regular growth and good fruit set thanks to the sunny May. The summer was perfect: hot and dry with high temperatures during the day and cool nights, which allowed the grapes to develop exceptional aroma and acidity.

Tasting notes - Badia a Corte 2016, ruby red in colour with garnet undertones, presents a clean nose with leading notes of red fruits, raspberries and black cherries. This is followed by floral, violet and rose scents, hints of underbrush and vanilla. Fruity and spicy aromas persist on the palate. It is harmonious, refined and balanced, with extremely elegant tannins.

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

