



TORRE A CONA
CONTE ROSSI DI MONTELERA

Badia a Corte

2017 /

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Harvest 2017 - 2017 was an extremely hot and dry year, starting from the winter period, with some rain only in the last part of February and March. Temperatures were consistently above the seasonal average, reaching very high peaks, especially in July and August. In the first days of September, there were sporadic, late, and light rains, enough to break the summer heat and allow the grape ripening process to complete in the best possible way.

Tasting notes - Badia a Corte 2017 is intense and clean on the nose with aromas of fruit, such as black cherries and plums, followed by floral notes of rose. Nuances of underbrush, tobacco and leather ending up anticipating those of sweet spices. The palate has richness and elegance, with gentle tannins. The aromas persist pleasantly for a long time and show up as fruity and spicy.

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

