



TORRE A CONA
CONTE ROSSI DI MONTELEA

Badia a Corte

2018/

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RISERVA D.O.C.G



Harvest 2018 - 2018 was marked by heat waves alternating with frequent rainfall, which helped restore the water reserves that had been heavily strained during the 2017 vintage. The warm temperatures in April and May, combined with a dry summer and moderate temperatures, supported healthy grape growth. The north wind and sunny September days, along with a good day-night temperature variation, ensured the optimal completion of the grape ripening process.

Tasting notes - The Badia a Corte 2018 has a beautiful ruby red colour. The nose is clean and precise, with notes of red berries, undergrowth and leather, finishing with a touch of herbaceous. In the mouth, the red fruits are enhanced by elegant, fine-grained 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