


TORRE A CONA
CONTE ROSSI DI MONTELERA

CROCIFERRO
CHIANTI COLLI FIORENTINI D.O.C.G

BRIGHT RUBY RED. INTENSE, WIDE, FRUITY AND FLOWERY NOSE WITH SHADES OF SWEET TOBACCO. SMOOTH AND FRESH TANNINS ARE WELL INTEGRATED IN THE SIP.
A PERFECT EVERYDAY WINE

GRAPE VARIETY:

90% SANGIOVESE 10% COLORINO

PRODUCTION AREA:

FROM DIFFERENT PARTS OF THE ESTATE, BETWEEN 300 AND 330 M A.S.L

SOIL COMPOSITION:

LIMESTONE

HARVEST:

MID-SEPTEMBER

YIELD:

60 TONS PER HECTAR

WINEMAKING:

TRADITIONAL RED VINIFICATION. FERMENTATION AND MACERATION ON THE SKIN ARE CARRIED OVER FOR 7 DAYS IN TEMPERATURE-CONTROLLED STAINLESS STEEL VATS, WITH GENTLE PUMP-OVERS AND DAILY PUNCH-DOWNS, MALOLACTIC FERMENTATION IN STAINLESS STEEL VATS. THE AGING IS DONE FOR 8 MONTHS IN TOTAL. 30% OF THE WINE IS AGED IN LARGE 50 HL OAK BARRELS AND 70% IN STAINLESS STEEL VATS

FOOD PAIRINGS:

ADATTO A PRIMI PIATTI CON SALSE A BASE DI CARNE, PREFETTO CON SALUMI TOSCANI E FORMAGGI DI MEDIO INVECCHIAMENTO

ALCOHOL CONTENT :

14°

RECOMMENDED SERVICE TEMPERATURE:

60°F

BOTTLES PRODUCED PER YEAR:

CIRCA 60.000

BOTTLE FORMATS:

LT 0,375 – LT 0,75 – LT 1,5

