

  
**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

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**PRODUCTION AREA:**

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

**SOIL COMPOSITION:**

LIMESTONE

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**HARVEST:**

MID-SEPTEMBER

**YIELD:**

60 TONS PER HECTAR

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**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

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**FOOD PAIRINGS:**

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

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**ALCOHOL CONTENT :**

14°

**RECOMMENDED SERVICE TEMPERATURE:**

60°F

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**BOTTLES PRODUCED PER YEAR:**

CIRCA 60.000

**BOTTLE FORMATS:**

LT 0,375 – LT 0,75 – LT 1,5

