


TORRE A CONA
CONTE ROSSI DI MONTELERA

FONTI E LECCETA

VIN SANTO DEL CHIANTI DOC OCCHIO DI PERNICE

SIGNATURE DARK AMBER COLOUR, INTENSE AND COMPLEX BOUQUET OF DATES, ROASTED FIGS, SWEET SPICES AND CARAMEL. SOFT AND BALANCED IN THE MOUTH WITH AN INCREDIBLY LONG-LINGERING AFTERTASTE.

**GRAPE VARIETY:**

100% SANGIOVESE

PRODUCTION AREA:

MERLAIA VINEYARD, 380 M A.S.L

SOIL COMPOSITION:

LIMESTONE AND SAND

HARVEST:

BEGINNING OF OCTOBER

YIELD:

1 TON PER HECTAR

WINEMAKING:

GRAPES ARE WITHERED FOR 4/5 MONTHS. NATURAL FERMENTATION AND AGING IN SMALL KEGS OF SLAVONIAN OAK OF 50L FOR 5/6 YEARS

FOOD PAIRINGS:

PERFECT WITH DARK CHOCOLATE, DRY PASTRIES, CHEESE OR FOIE GRAS

ALCOHOL CONTENT:

14°

RECOMMENDED SERVICE TEMPERATURE:

50° F

BOTTLES PRODUCED:

CIRCA 900

BOTTLE FORMATS:

LT 0,375