


TORRE A CONA
CONTE ROSSI DI MONTELERA

TERRE DI CINO

CHIANTI COLLI FIORENTINI RISERVA D.O.C.G

RUBY RED COLOUR, COMPLEX, INTENSE, FLORAL NOSE WITH HINTS OF LEATHER, SWEET TOBACCO, AND SMALL RED BERRIES. THE FLAVORS ARE ENTRANSCING, SAVORY WITH PLEASANT AND ELEGANT TANNINS. FRESH AND LASTING SIP. A WINE SUITABLE FOR LONG AGING.

**GRAPE VARIETY:**

100% SANGIOVESE

PRODUCTION AREA:

MULINO A VENTO VINEYARD, 370 METERS A.S.L SOUTH-EAST FACING

SOIL COMPOSITION:

LIMESTONE

HARVEST:

MID-SEPTEMBER

YIELD:

40 TONS PER HECTAR

WINEMAKING:

TRADITIONAL RED VINIFICATION. FERMENTATION AND MACERATION IN STAINLESS STEEL VATS FOR 7 DAYS, WITH PUMP-OVER AND DAILY FULLINGS AT CONTROLLED TEMPERATURE. MALOLACTIC FERMENTATION IN STAINLESS STEEL VATS. AGING FOR 24MONTH IN SLAVONIAN OACK BARRELS OF 25 HL

FOOD PAIRINGS:

WINE SUITABLE FOR AN IMPORTANT DINNER, PERFECT WITH ROASTED MEAT, GAME AND AGED CHEESES

ALCOHOL CONTENT :

14°

RECOMMENDED SERVING TEMPERATURE

60°F

BOTTLES PRODUCED PER YEAR:

CIRCA 3.000

BOTTLE FORMATS:

LT 0,75 – LT 1,5 – LT 3