



TORRE A CONA

MOLINO DEGLI INNOCENTI 2019

CHIANTI COLLI FIORENTINI RISERVA D.O.C.G



HARVEST 2019

The 2019 vintage was a balanced year with a tardive flowering, characterized by a highly variable climate, alternating periods of cold and rain with long dry, and hot phases. Low sunlight and rainfall in April and May resulted in late flowering, 10 days later than average. The season then continued with a warm and sunny summer, with some rainfall in late July providing ideal conditions for ripening. September's mild temperatures and a good level of soil hydration encouraged a slow and regular maturation of the grapes, allowing the aromatic component to be preserved.

TASTING NOTES

Molino degli Innocenti 2019 offers a ruby red with garnet undertones. The nose is complex with floral hints of violet, red fruits such as raspberries, and a touch of sweet spices, vanilla. In the mouth, it has an exceptional balance with silky and elegant tannins, and a fine acidity. A great complexity of fruity, spicy and oaky aromas complete the palate, ending with a pleasant finish.

GRAPE VARIETIES- 100% Sangiovese

VINEYARD- Molino degli Innocenti

SOIL COMPOSITION - Galestro (schistous and clay-based soil)

ALTITUDE- over 400 m a.s.l.

VINEYARD SURFACE- 9.000 sqm

HARVEST PERIOD - End of September, beginning of October

FERMENTATION - In stainless steel vats

FERMENTATION TEMPERATURE - 21° C / 70° F

FERMENTATION DURATION - 7 days with skin contact

MACERATION OF THE SKINS - 20 days

MALOLACTIC FERMENTATION- In stainless steel vats

AGING - 12 months in 25 hL Slavonian oak barrel, 24 months in french oak tonneaux, second passage, 2 years in bottle

ALCOHOL - 14 % Vol.

SERVICE TEMPERATURE - 16° C / 61° F