



# 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.

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**GRAPE VARIETIES-** 100% Sangiovese

**VINEYARD-** Molino degli Innocenti

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

**ALTITUDE-** 400 m a.s.l.

**YIELD PER HECTARE-** 4 tons per hectare

**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 -** 13.5 % Vol.

**SERVICE TEMPERATURE -** 16°C / 61° F