



TORRE A CONA

CHIANTI COLLI FIORENTINI DOCG 2022



HARVEST 2022

The winter was characterized by normal temperatures and low rainfall, conditions that marked almost all vegetative stages. The drought and prolonged unusual heat in May, June and July risked affecting the normal vegetative development of the vines. Luckily, spring rains allowed the collection of good reserves of water and mineral nutrients that enabled the vines to resist the irregular weather conditions. August featured milder temperatures and rainfall that allowed the vines to resume their regular vegetative growth and complete the grape maturation process.

TASTING NOTES

Fresh, and young, however elegant and intense, Chianti Colli Fiorentini 2022 is a daily wine featuring a distinctive personality. Appearing a bright ruby red color with lively purple nuances. On the nose, red fruits like blackcurrants and blackberries, alternate with spicy and floral notes. The palate is extremely pleasant and fresh; its fruity fragrance is combined with an expected depth and versatility. Crispy and juicy, it caresses the palate with precise tannins which are well integrated within the wine.

GRAPE VARIETES - 90% Sangiovese, 10% Colorino

TOTAL BOTTLES PRODUCED - 60,000

HARVEST PERIOD - Late September - early October

FERMENTATION - In stainless steel tanks at a controlled temperature

FERMENTATION TEMPERATURE - 21° C

FERMENTATION DURATION - 7 days

MALOLACTIC FERMENTATION - In stainless steel

AGING - 8 months in total: 30% of the wine is aged in large 50 HL oak barrels and 70% in stainless steel

ALCOHOL - 13.5 % Vol.

SERVICE TEMPERATURE - 57° F