



TORRE A CONA

MOLINO DEGLI INNOCENTI 2020

CHIANTI COLLI FIORENTINI RISERVA D.O.C.G



HARVEST 2020

The months of January and February were particularly mild and dry. Spring was characterized by a warm climate with rainfall in May and June, which facilitated the development of excellent flowering. The fairly cool spring was followed by a hot and long summer with good temperature ranges between day and night. Some rains in early September helped the vines to reach grape maturity by lowering the temperatures before harvesting.

TASTING NOTES

Molino degli Innocenti 2020, ruby red with garnet shades, is an elegant and complex wine. The nose opens with notes of sweet spices and vanilla, followed by hints of violets and red fruits like raspberries. Nuances of tobacco and chocolate give an almost infinite depth to the bouquet. On the palate, silky, elegant tannins and a fine acidity coexist in perfect harmony, and the finish is round with hints of fruit, spice and oak.

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, 1 year in bottle

ALCOHOL - 13.5 % Vol.

SERVICE TEMPERATURE - 16°C / 61° F