



TORRE A CONA
CONTE ROSSI DI MONTELERA

Vermentino /

MAREMMA TOSCANA DOC



Description and Tasting Notes - Made exclusively from Vermentino grapes grown in clay, sandy, and limestone-rich soils, this wine undergoes vinification in stainless steel at a controlled temperature. Its straw yellow colour, with bright reflections and delicate golden hues typical of the variety, introduces the Vermentino di Torre a Cona, distinguished by floral aromas and pronounced savoriness. On the nose, crisp and precise top notes reveal scents of white-fleshed fruits, such as pear and peach, alongside hints of acacia and hawthorn flowers. Elegant and refined, it offers a smooth and well-rounded sip, where white-fleshed fruit flavours re-emerge. The fresh and lively finish, well-balanced by good minerality, makes it a perfect white wine for summer.

Grapes - 100% Vermentino

Vineyard - Different vineyard plots of the estate, situated at an altitude of 300 to 330 m a.s.l.

Harvest period - Mid September

Vinification - Vinified in white. Alcoholic fermentation takes place in stainless steel at a controlled temperature (16°C / 61°F). Malolactic fermentation is not carried out.

Ageing - In bottle for approximately 3 months.

Service temperature - 11°C / 52°F

Bottle produced - ca. 2,500

Formats available - lt 0.75