



TORRE A CONA  
CONTE ROSSI DI MONTELERA

# Crociferro

## 2023 /

CHIANTI COLLI FIORENTINI DOCG



**Harvest 2023** - An unusual and unexpected spring climate strongly characterised the 2023 vintage. The rains in March and April allowed the plants to develop vigorous and strong leaf walls, even in plots where the heat had weakened the vines in recent years. The extremely wet months of May and June created conditions conducive to severe fungal attacks. Fortunately, the sun arrived in July, allowing the grapes to ripen optimally.

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**Tasting notes** - Fresh, energetic and balanced, Crociferro 2023 is an immediate yet distinctive wine.

In the glass, it displays a bright ruby red colour with violet reflections. The nose reveals crisp red fruits, currants and blackberries, accompanied by floral notes and delicate spicy nuances. Highly drinkable, it combines freshness and depth, with a juicy and harmonious palate that caresses the palate thanks to fine tannins well integrated with its alcohol content.

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**Grapes** - 90% Sangiovese 10% Colorino

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**Vineyard** - Different vineyard plots of the estate, situated at an altitude of 300 to 350 m a.s.l.

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**Soil composition** - Clay-loam

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**Harvest period** - End of September - Beginning of October

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**Fermentation** - In stainless steel vats

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**Fermentation temperature** - 21° C / 70° F

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**Fermentation duration** - 7 days

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**Malolactic fermentation** - In stainless steel vats

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**Maceration on the skins** - 20 days

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**Ageing** - A total of 8 months: 30% of the mass aged in 50 hl Slavonian oak barrels, while the remaining 70% matured in stainless steel tanks.

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**Alcohol content** - 14.0 %Vol.

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**Service temperature** - 17° C / 63° F

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**Bottle produced** - ca. 50,000

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**Formats available** - lt 0.75