



TORRE A CONA

BADIA A CORTE 2018

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HARVEST 2018

The year 2018 was characterized by peaks of heat alternating with precipitation, which often created significant humidity. Thanks to the warm weather in April and May, and a summer marked by dry weather without excessive temperature, maintained a healthy grape growth. The north wind and sunny days in September, together with a good temperature range between day and night, allowed the grapes to finish the ripening process as best as possible.

TASTING NOTES

The Badia a Corte 2018 has a beautiful ruby red colour. The nose is clean and precise, with notes of red berries, undergrowth and leather, finishing with a touch of herbaceous. In the mouth, the red fruits are enhanced by elegant, fine-grained tannins.

GRAPE VARIETIES- 100% Sangiovese

VINEYARD- Badia a Corte

SOIL COMPOSITION - Alberese (marls and limestone-based soil)

ALTITUDE- 360 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

AGING- 24 months in 25 Hl Slavonian Oak Barrels

ALCOHOL - 14.0 % Vol.

SERVICE TEMPERATURE - 16° C / 61° F