



TORRE A CONA
CONTE ROSSI DI MONTELERA

Molino degli Innocenti 2021 /

CHIANTI COLLI FIORENTINI RISERVA DOCG

Harvest 2021 - The 2021 vintage started with a cold, dry winter, followed by a mild spring with rainfall that supported good growth. However, a sudden cold snap on April 8 caused widespread frost across Tuscany, slowing down the vines' growth for a while. Warm weather in the following days and throughout May restored balance, and the growing season continued without problems. The hot, dry summer was moderated by some rain and significant temperature fluctuations in August, helping to preserve aromatic freshness and support grape ripening.

Tasting notes - Molino degli Innocenti 2021, 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.

Grapes - 100% Sangiovese

Vineyard - Molino degli Innocenti

Vineyard exposure - South

Soil composition - Galestro and sandstone

Altitude - 410 m a.s.l.

Vineyard surface area - 9,000 square metres

Harvest period - End of September, beginning of October

Fermentation - In stainless steel vats

Fermentation temperature - 21° C / 70° F

Fermentation duration - 7 days

Malolactic fermentation - In stainless steel vats

Maceration on the skins - 20 days

Ageing - 12 months in 25 hL Slavonian oak barrel, 24 months in French oak tonneaux, second passage, at least 1 years in bottle

Alcohol content - 14.0 %Vol.

Service temperature - 16° C / 61° F

Bottle produced - ca. 3,000

Formats available - lt 0.75 – lt 1.5 – lt 3

