



# TORRE A CONA

## FONTI E LECCETA 2014

VIN SANTO DEL CHIANTI D.O.C.  
OCCHIO DI PERNICE



### HARVEST 2014

The 2014 was a year characterized by a normal spring, slightly warmer than normal, with well-distributed rainfall. Summer alternated short, heavy rains with breezy days and below-average temperatures. Favorable weather conditions in September and the first half of October, with warm days and cool nights, allowed a gradual but complete ripening of the grapes.

### TASTING NOTES

The Fonti e Lecceta Vin Santo shows a bright copper dress with garnet reflections. The nose is refined, with aromas of dried fruit, dates and dehydrated apricot. Notes of sweet spices, chestnut honey herald candied and balsamic nuances. The palate is soft and enveloping, sweetness and structure coexisting in perfect harmony. It has infinite depth, concentrating in aromas of prickly pears, dried figs and spices.

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**GRAPE VARIETY**- 100% Sangiovese

**TOTAL BOTTLES PRODUCED** - 800

**HARVEST PERIOD** - Beginning of October

**DRYING PROCESS**- In containers, from harvesting until January, in ventilated and dry room

**FERMENTATION**- In Caratelli typical small Slavonian oak barrels of 50 L

**AGYING**- 5 years in Caratelli typical small Slavonian oak barrels of 50 L

**ALCOHOL** - 14.5 % Vol.

**SERVICE TEMPERATURE** - 10° C / 50° F