



TORRE A CONA

BADIA A CORTE 2016

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HARVEST 2016

The winter of 2016 was characterized by unusually warm weather with heavy rainfall in February. Spring was marked by several rains but also mild weather, which brought germination forward to the last week of March. The abundance of water in the soil and the warm weather in April encouraged rapid and normal vegetative growth of the vines. May was marked by dry and sunny weather, which favored flowering and ensured good fruit set. The summer was excellent overall, characterized by little rainfall and high temperatures in July and August, but above all an accentuated nighttime temperature range that favored an improved vintage and regular ripening of the grapes such as to give wines with high aromatic profiles and excellent acidity.

TASTING NOTES

Badia a Corte 2016, ruby red in color with garnet undertones, presents a clean nose with leading notes of red fruits, raspberries and black cherries. This is followed by floral, violet and rose scents, hints of underbrush and vanilla. Fruity and spicy aromas persist on the palate. It is harmonious, refined and balanced, with extremely elegant 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