



**TORRE A CONA**  
CONTE ROSSI DI MONTELEA

**Badia a Corte**

CHIANTI COLLI FIORENTINI DOCG RISERVA



- *Region:* Tuscany
- *Appellation:* Chianti Colli Fiorentini DOCG Riserva
- *Grape Variety:* 100% Sangiovese
- *Soil Composition:* Limestone (Alberese)
  
- *Vineyard:* “Badia a Corte” single vineyard
- *Altitude:* 330 Meters a.s.l.
- *Yield:* 4 tons per hectar
- *Winemaking:* Fermentation and maceration with the skins is carried over for 7 days in temperature controlled stainless steel vats.
- *Aging:* 24 months in 25 Hl Slavonian Oak Barrels.
- *Color:* intense ruby red, with signature Sangiovese garnet hues.
- *Nose:* Complex and elegant, with notes of ripe berries followed by leather and fine herbs
- *Flavor:* balanced, ripe red berry aromas framed by finely grained tannins, and elegant finish
- *Food pairings:* Excellent with braised or stewed beef, grilled steaks and aged cheeses
- *Recommended serving temperature :* 60°F/62°F