



TORRE A CONA

BADIA A CORTE 2017

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HARVEST 2017

2017 was a very complicated year due to the dry summer period. The first months of the year were variable, with some rain only in the late part of February and March. Torre a cona had no spring frost, but the lack of rain in the late spring and summer period resulted in a 40 percent loss of product. Added to this lack of rainfall consistency was the steady occurrence of temperatures always above the seasonal average, which in some periods, especially in July and August, reached very high peaks. In early September there were occasional, late and not abundant rains, sufficient to break the summer heat and to allow the maturation process of the grapes to be completed in the best possible way.

TASTING NOTES

Badia a Corte 2017 is intense and clean on the nose with aromas of fruit, such as black cherries and plums, followed by floral notes of rose. Nuances of underbrush, tobacco and leather ending up anticipating those of sweet spices. The palate has richness and elegance, with gentle tannins. The aromas persist pleasantly for a long time and show up as fruity and spicy.

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 - 10 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