



TORRE A CONA

CROCIFERRO 2021

CHIANTI COLLI FIORENTINI D.O.C.G



HARVEST 2021

The 2021 winter was cold with a few rains, followed by a mild early spring with above-average temperatures at times that allowed for good vegetative development. On the 8th of April, there was a significant drop in temperatures that led to widespread frosts throughout Tuscany. As a result, there have been slight variations in the growth of the buds and a temporary halt in the vegetative growth of the vines. After this frost of early April, the situation was restored by a stable end of the month and a good heat wave in May. Due to that the phenological phases continue without any problems. The aromatic freshness and ripeness of the grapes were maintained by some rains and high temperature changes that occurred in the months of August.

TASTING NOTES

Crociferro 2021 is a wine that defines itself as a young, elegant, and daily wine. Appearing a bright ruby red color, the nose is clean and precise with notes of red fruits, red currant and blackberries, with hints of woody notes and sweet tobacco. The palate is fresh, juicy and recalls the red fruit aromas. The tannins are all well integrated within the wine. Crociferro 2021 drinks beautifully in a young age.

GRAPE VARIETES - 90% Sangiovese, 10% Colorino

TOTAL BOTTLES PRODUCED - 60,000

HARVEST PERIOD - Late September - early October

FERMENTATION - In stainless steel tanks at a controlled temperature

FERMENTATION TEMPERATURE - 21° C

FERMENTATION DURATION - 7 days

MALOLACTIC FERMENTATION - In stainless steel

AGING - 8 months in total: 30% of the wine is aged in large 50 HL oak barrels and 70% in stainless steel

ALCOHOL - 13.5 % Vol.

SERVICE TEMPERATURE - 57° F