



TORRE A CONA

CROCIFERRO 2020

CHIANTI COLLI FIORENTINI D.O.C.G



HARVEST 2020

The months of January and February were particularly mild and dry. Spring was characterized by a warm climate with rainfall in May and June, which facilitated the development of excellent flowering. The fairly cool spring was followed by a hot and long summer with good temperature ranges between day and night. Some rains in early September helped the vines to reach grape maturity by lowering the temperatures before harvesting.

TASTING NOTES

Crociferro 2020 offers a bright ruby-red color. The bouquet of red fruits and dry plums is perfectly balanced with hints of undergrowth. On the palate, the well-integrated tannins offer a soft texture with persistent aromas of cherries and berries, and a touch of spiciness comes to complete the delicate complexity of the wine. Crociferro 2020 is the perfect daily wine.

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