



TORRE A CONA

BADIA A CORTE 2015

CHIANTI COLLI FIORENTINI RISERVA D.O.C.G



HARVEST 2015

The year 2015 represented an almost textbook vintage. After a rainy winter, mild but with a few days below zero, bud break occurred in early April. Thanks to a dry and sunny spring, vegetative development occurred steadily and culminated in a fast and complete flowering in late May. July was marked by hot and dry weather moderated in early August with abundant rainfall that created suitable conditions in the vineyards for regular, intense and stress-free maturity. This cool but sunny weather persisted throughout the harvest period, allowing us to harvest very slowly, waiting for each vineyard to reach a perfect point of ripening.

TASTING NOTES

Ruby red in color with garnet undertones, Badia a Corte 2015 has an intense nose with ripe red fruits of blackberries and raspberries, nuances of tobacco, leather and sweet spices. In the palate it is balanced and elegant, with good acidity supported by mature, well-integrated tannins. Spicy notes accompany the persistent finish.

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