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## Torre A Cona Chianti Colli Fiorentini DOCG

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**Winery:** Torre A Cona

**Category:** Wine – Still – Red

**Grape Variety:** 90% Sangiovese, 10% Colorino

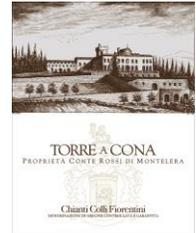
**Region:** San Donato, Collina / Tuscany/ Italy

**Vineyard:** multiple estate owned parcels

**Winery established:** Since 1950's in family possession. New vintages since 2013

**Feature:** Sustainable

**Awards:** Slow Wine: Vino Quotidiano (2017)



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### Product Information

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**Soil:** "Alberese" Sandstone/ Limestone

**Elevation:** 300 – 330 meters (985 – 1085 feet)

**Age of vines:** 25 years old

**Vinification:** Fermentation with native yeast starter and maceration with the skins are carried over for 14-15 days in temperature controlled stainless steel vats, with gentle pump overs and daily punch-downs. Malolactic fermentation in stainless steel vats. Aged for 8 months in total, 30 % of the wine in large 25 HL oak barrels and 70% in stainless steel.

**Yield:** 7 tons per hectare.

**Tasting Note:** Bright ruby red color with light garnet hues after some ageing. In the nose intensely fruity with Morello Cherry and floral notes of red flowers and hints of sweet tobacco. On the palate aromas of juicy ripe cherry, framed by lively acidity and pleasant tannins.

**Alc:** 13.5%

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### Producer Information

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Seven miles southeast of Florence, the magnificent structure at Torre a Cona has been destroyed and rebuilt many times since 1066, when it was known as Cuona Castle. In 1750, a sumptuous villa was crafted there by the Marquis Rinuccini. During World War II, the Germans took the property as their headquarters, and then in 1944 the British reclaimed it as a hospital. The knowledge that works by Michealangelo and Donatello were present in the cellars saved Torre a Cona from bombing. The Rossi di Montelera re-took possession of Torre a Cona in the 1950s and gradually restored the marvelous estate.

Niccolo' Rossi di Montelera spearheaded the new winemaking project, releasing the first new vintages in 2013. He partnered with the Piemontese winemaking team Caviola and Curtaz, who craft Sangiovese of particular elegance and grace. Sustainably farmed on Alberese and limestone soil, the focus is on the native grapes of Toscana. Besides Sangiovese, they also produce a fascinating Colorino del Valdarno. Unique among the Colorino group, the high quality Colorino del Valdarno is not red-fleshed, and it produces an intriguing wine from the oldest vineyards on the estate.