



TORRE A CONA  
CONTE ROSSI DI MONTELEA



# Molino degli Innocenti 2020 /

CHIANTI COLLI FIORENTINI RISERVA DOCG

**Harvest 2020** - The months of January and February were particularly mild and dry, which led to an early budbreak for the Sangiovese vines. The spring was warm, with rainfall mainly in May, promoting excellent flowering and rapid fruit set, followed by a hot, long, and dry summer with good temperature fluctuations between day and night. The first days of September saw some rainfall, which relieved the plants by lowering the temperatures and allowing the grape ripening process to complete optimally.

**Tasting notes** - Molino degli Innocenti 2020, ruby red with garnet shades, is an elegant and complex wine. The nose opens with notes of sweet spices and vanilla, followed by hints of violets and red fruits like raspberries. Nuances of tobacco and chocolate give an almost infinite depth to the bouquet. On the palate, silky, elegant tannins and a fine acidity coexist in perfect harmony, and the finish is round with hints of fruit, spice and oak.

**Grapes** - 100% Sangiovese

**Vineyard** - Molino degli Innocenti

**Vineyard exposure** - South

**Soil composition** - Galestro and sandstone

**Altitude** - 410 m a.s.l.

**Vineyard surface area** - 9,000 square metres

**Harvest period** - End of September; beginning of October

**Fermentation** - In stainless steel vats

**Fermentation temperature** - 21° C / 70° F

**Fermentation duration** - 7 days

**Malolactic fermentation** - In stainless steel vats

**Maceration on the skins** - 20 days

**Ageing** - 12 months in 25 hL Slavonian oak barrel, 24 months in French oak tonneaux, second passage, at least 1 years in bottle

**Alcohol content** - 14.0 %Vol.

**Service temperature** - 16° C / 61° F

**Bottle produced** - ca. 3,000

**Formats available** - lt 0.75 – lt 1.5 – lt 3