

# Torre a Cona | Chianti

Tuscany | Chianti Colli Fiorentini DOCG



**The Story:** Torre a Cona has a long and distinctive history. Records show the property began in 1066. Though the buildings of the property have been destroyed many times in wars, the tower, which was added in the 12th century, has remained standing. During WWII the property and buildings were used by the British as a hospital and the tower and main building were used to protect some of Italy's greatest treasures such as statues by Michelangelo and Donatello. The estate produces a couple of Chianti Colli Fiorentini that are stellar. The estate has one 14ha vineyard and produces about 6300 cases of wine annually. These wines are elegant, lifted, and fresh with spice and pure, clean dark cherry fruit.

**Vineyard:** Multiple estate owned parcels at an altitude of 300/330 m. above the sea level. The estate parcels yield 7 tons per hectare.

**Vinification:** The wine is fermented with skin maceration for 14-15 days in temperature controlled stainless steel vats. Gentle pump-overs and punchdowns occur daily.

**Ageing:** 30% of the wine is aged in large 50 Hl oak barrels, and 70% in stainless steel vats for 8 months total.

**Everything else you want to know about this wine:** Dave McIntyre of the Washington Post wrote an article about this wine. He wrote, "Here's a chianti to stock up on. The blend is 90 percent sangiovese, Tuscany's landmark red grape, and 10 percent colorino. This wine is modern, in that it shows depth and extraction that suggest techniques of macerating the grapes on the skins, but, well, never mind — it's delicious. Enjoy this with just about anything!"

*Le Storie*  
Wines

**Varietal:** 90% Sangiovese

10% Colorino

**Region:** Tuscany

**Winemaker:** Beppe

Cavoila

**Vines:** 25 - 60 years old

**Farming:** Sustainable

**Soil:** Limestone (Alberese)