



TORRE A CONA
CONTE ROSSI DI MONTELERA

Terre di Cino

2016 /

TOSCANA ROSSO I.G.T.



Harvest 2016 - 2015 and 2016 were two consecutive perfect vintages.

The winter of 2016 was unusually warm with heavy rains in February, followed by a mild and moderately rainy spring, leading to early budbreak at the end of March. The abundance of water and warm April temperatures promoted regular growth and good fruit set thanks to the sunny May. The summer was perfect: hot and dry with high temperatures during the day and cool nights, which allowed the grapes to develop exceptional aroma and acidity.

Tasting notes - Terre di Cino 2016 presents a ruby red with garnet shades to the eye. A wine with a strong and complex character. Intense aromas stand out as fruity of ripe red plum. Tobacco and leather precede notes of underbrush. On the palate, it imposes itself with powerful elegance. The sip is juicy and savoury, with complex tannins, perceptible freshness, and an intense and long finish that still shows again the small red fruits.

Grapes - 100% Sangiovese

Vineyard - Terre di Cino

Vineyard exposure - South

Soil composition - Galestro shale

Altitude - 380 m a.s.l.

Vineyard surface area - 1,5 hectares

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 - 24 months in Slavonian oak barrels of 25 HL

Alcohol content - 14.0 %Vol.

Service temperature - 16° C / 61° F

Bottle produced - ca. 5,000

Formats available - lt 0.75 – lt 1.5 – lt 3