

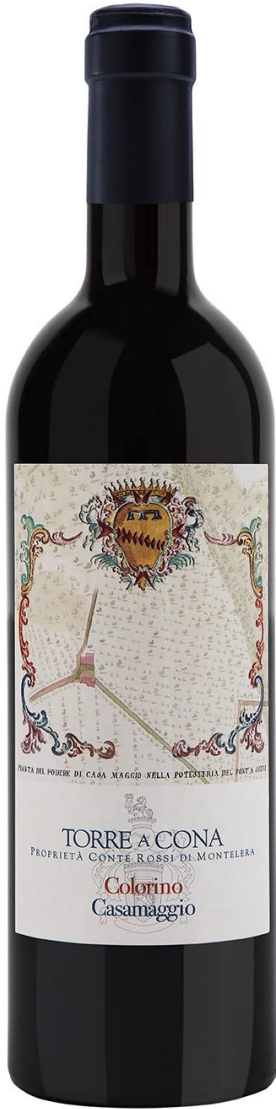


TORRE A CONA
PROPRIETÀ CONTE ROSSI DI MONTELERA

COLORINO CASAMAGGIO

TOSCANA ROSSO IGT

Scheda Tecnica



- *Appellation* Toscana Rosso IGT
- *Grape Variety:* 100% Colorino
- *Soil Composition:* Limestone (Alberese)
- *Vineyard:* Multiple estate owned parcels
- *Altitude:* 380 mt a.s.l.
- *Yield per Hectare:* 4 tons per hectar
- *Winemaking:* Fermentation and maceration with the skins is carried over for 14-15 days in temperature controlled stainless steel vats.
- *Ageing:* 25HL Slavonian Oak for 12 months
- *Color:* Dark ruby red.
- *Nose:* ripe, dark fruit aromas are followed by hints of mint and balsamic herbs.
- *Flavor:* juicy, fruit-forward and compact, with elegant finish and ripe tannins
- *Food Pairing:* game and roasted meat, aged cheeses
- *Recommended service temperature:* 16° C

- *Region* Tuscany

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