



TORRE A CONA  
PROPRIETÀ CONTE ROSSI DI MONTELERA

## TERRE DI CINO

TOSCANA SANGIOVESE INDICAZIONE GEOGRAFICA TIPICA



WINE ENTHUSIAST  
THE WORLD IN YOUR GLASS



- *Region:* Tuscany
- *Appellation:* Toscana Sangiovese Indicazione Geografica Tipica
- *Grape Variety:* Sangiovese
- *Soil Composition:* Limestone
- *Altitude:* 300/330 m. above the sea level
- *Yield per hectare:* 35 tons
- *Winemaking:* Alcoholic fermentation and maceration in stainless steel vats for 14/15 days, with pump-over and daily fullings at controlled temperature. Malolactic fermentation in stainless steel vats
- *Ageing:* partly in oak barrels of 25Hl and partly in tonneaux of French oak, for 18 months
- *Colour:* ruby red
- *Nose:* complex, intense, floreal with hints of leather, sweet tobacco, small red berries
- *Flavour:* pleasant tannins
- *Preservation:* wine suitable for long ageing
- *Food pairings:* obtained from the best Sangiovese parcels of our property, Terre di Cino is perfect with roasted meat, game and aged cheeses
- *Suggested initial service temperature:* 16 °C
- *Bottle sizes :* Lt 0,75 -Lt. 1,5 – Lt. 3