



TORRE A CONA
CONTE ROSSI DI MONTELERA



Terre di Cino

2012 /

TOSCANA ROSSO I.G.T.

Harvest 2012 - The abundant spring rains, similar to 2008, which started during budding and continued into the summer, led to a dry, breezy, and cooler summer than 2008. The temperature swings between day and night helped develop the aromas and kept the grapes healthy and dry, giving Terre di Cino 2012 exceptional aromatic richness.

Tasting notes - Terre di Cino 2012 presents a deep ruby red color with garnet undertones. On the nose, dominant notes of leather, violet, and undergrowth give way to ripe red berries. The palate is full-bodied, with well-integrated tannins.

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