



TORRE A CONA  
CONTE ROSSI DI MONTELEA

# Terre di Cino

## 2013 /

TOSCANA ROSSO I.G.T.



**Harvest 2013** - The 2013 season saw a regular development of the plant's growth, with plenty of rainfall helping the early stages. Summer had a mix of unstable weather and strong temperature swings, with afternoon storms cooling temperatures followed by heat peaks. The constant water supply during summer helped the plant stay healthy, resulting in grapes with excellent acidity and high levels of polyphenols.

**Tasting notes** - Terre di Cino 2013 appears in the glass with a ruby red colour and garnet hues. On the nose, it is deep, with ripe red fruits, strawberry, and blueberry, along with notes of leather and undergrowth. The palate is round and enveloping, with a well-integrated tannic structure.

**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