



TORRE A CONA  
CONTE ROSSI DI MONTELERA

# Terre di Cino

## 2015 /

TOSCANA ROSSO I.G.T.



**Harvest 2015** - 2015 was a nearly perfect year. After a rainy winter, budding started in early April. A dry, sunny spring allowed for steady growth, with quick flowering by the end of May. July was hot and dry, but rainfall in early August helped the grapes ripen steadily without stress. Cool, sunny weather continued throughout the harvest, ensuring perfect ripeness for the Sangiovese.

**Tasting notes** - Terre di Cino 2015 is an elegant and complex wine with a deep ruby red colour. The complex nose hides behind notes of tobacco and underbrush, small red fruits and flowers. Tannins are present but refined, giving the classic Sangiovese structure, and well balanced with acidity. Intense and long finish still reintroducing 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