



TORRE A CONA  
CONTE ROSSI DI MONTELERA



# Terre di Cino

## 2018 /

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RISERVA D.O.C.G

**Harvest 2018** - 2018 was marked by heat waves alternating with frequent rainfall, which helped restore the water reserves that had been heavily strained during the 2017 vintage. The warm temperatures in April and May, combined with a dry summer and moderate temperatures, supported healthy grape growth. The north wind and sunny September days, along with a good day-night temperature variation, ensured the optimal completion of the grape ripening process.

**Tasting notes** - Terre di Cino 2018, offers a deep ruby colour and presents itself as a wine with a strong and complex character. Intense nose with rich aromas of sweet tobacco, small red fruits, and flowers. In the palate the tannins are present but refined, providing the classic structure of Sangiovese, rich and polished they counterbalance the acidity. The finish is intense and long, still reintroducing the small red fruits of the bouquet.

**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