



TORRE A CONA
CONTE ROSSI DI MONTELERA



Terre di Cino

2019 /

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RISERVA D.O.C.G

Harvest 2019 - The 2019 vintage, marked by its classic consistency, was characterized by highly variable weather; with alternating periods of cold and rain followed by long stretches of drought and heat. The lack of sunlight and rainfall in April and May led to a flowering that was delayed by 10 days compared to the average. The season then progressed with a hot and sunny summer, tempered by rainfall at the end of July, which provided ideal conditions for ripening. The mild temperatures in September and good soil hydration allowed for a slow and steady grape maturation, preserving the aromatic qualities.

Tasting notes - Terre di Cino 2019 has a deep ruby red colour. The bouquet is intense and austere, hiding notes of leather and tobacco that are well integrated with spicy nuances and hints of small ripe red fruits. On the palate, this wine has a strong character and is full and elegant. It offers an acidulous frame, precision sapidity, refreshing acidity all well-integrated with articulate 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 - 13.5 %Vol.

Service temperature - 16° C / 61° F

Bottle produced - ca. 5,000

Formats available - lt 0.75 – lt 1.5 – lt 3