



# TORRE A CONA

## COLORINO CASAMAGGIO 2022

TOSCANA COLORINO I.G.T.



### HARVEST 2022

The winter was characterized by normal temperatures and low rainfall, conditions that shaped almost all vegetative stages. The drought and prolonged unusual heat in May, June and July risked affecting the normal vegetative development of the vines. Fortunately, spring rains had built up good reserves of water and mineral nutrients that enabled the vines to resist the abnormal weather conditions. August was marked by milder temperatures and rainfall that did not cause any damage; on the contrary, it allowed the vines to resume their vegetative growth and complete the grape maturation process.

### TASTING NOTES

Colorino Casamaggio 2022, with an intense ruby red color, presents aromas of ripe fruit, anticipating floral ones and well-defined balsamic notes. The palate has elegant structure, made of neat tannins and pleasant freshness. The sip is deep and vertical, with the softness offsetting the sharpness. Persistent among fruit, tobacco and pepper aromas.

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**GRAPE VARIETIES-** 100% Colorino

**VINEYARD-** Casamaggio

**SOIL COMPOSITION -** Alberese

**ALTITUDE-** 350 m s.l.m.

**YIELD PER HECTARE-** 4 tons per hectare

**HARVEST PERIOD -** Early October

**FERMENTATION -** In stainless steel vats

**FERMENTATION TEMPERATURE -** 21° C

**FERMENTATION DURATION -** 7 days with skin contact

**MALOLACTIC FERMENTATION-** In stainless steel vats

**AGING-** 12 months in French oak tonneaux, second passage

**ALCOHOL -** 13.5 % Vol.

**SERVICE TEMPERATURE -** 63° F