



TORRE A CONA

TERRE DI CINO 2019

CHIANTI COLLI FIORENTINI RISERVA D.O.C.G



HARVEST 2019

The 2019 vintage was a balanced year with a tardive flowering, characterized by a highly variable climate, alternating periods of cold and rain with long dry, and hot phases. Low sunlight and rainfall in April and May resulted in late flowering, 10 days later than average. The season then continued with a warm and sunny summer, with some rainfall in late July providing ideal conditions for ripening. September's mild temperatures and a good level of soil hydration encouraged a slow and regular maturation of the grapes, allowing the aromatic component to be preserved.

TASTING NOTES

Terre di Cino 2019 has a deep ruby red color. 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.

GRAPE VARIETIES- 100% Sangiovese

VINEYARD- Terre di Cino

SOIL COMPOSITION - Galestro (schistous and clay-based soil)

ALTITUDE- 380 m a.s.l.

YIELD PER HECTARE- 4 tons per hectare

HARVEST PERIOD - End of September, beginning of October

FERMENTATION - In stainless steel vats

FERMENTATION TEMPERATURE - 21° C / 70° F

FERMENTATION DURATION - 7 days with skin contact

MACERATION OF THE SKINS - 20 days

MALOLACTIC FERMENTATION- In stainless steel vats

AGING- 24 months in Slavonian oak barrels of 25 Hl

ALCOHOL - 13.5 % Vol.

SERVICE TEMPERATURE - 16° C / 61° F