



TORRE A CONA
CONTE ROSSI DI MONTELERA

Terre di Cino

2022 /

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RISERVA D.O.C.G

Harvest 2022 - The winter had normal temperatures and little rain, affecting the vegetative phases. Drought and unusual heat in May, June, and July almost disrupted vine growth. Luckily, spring rains provided enough water and nutrients for the vines to survive the unusual weather. In August, mild Temperatures and rain helped the vines recover and finish the grape maturation process.

Tasting notes - Terre di Cino 2022 has a deep and luminous ruby red colour. The bouquet is intense and refined, with notes of leather and sweet tobacco well integrated with delicate spicy nuances and hints of ripe red berries. On the palate, the wine shows strong personality and balance, offering a well-defined acidic backbone and precise sapidity, supported by a fresh, well-measured acidity. The tannins are articulate yet polished, contributing to an elegant, persistent and harmonious finish.

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

