



TORRE A CONA

COLORINO CASAMAGGIO 2018

TOSCANA COLORINO I.G.T.



HARVEST 2018

The year 2018 was characterized by peaks of heat alternating with precipitation, which often created significant humidity.

Thanks to the warm weather in April and May, and a summer marked by dry weather without excessive temperature, maintained a healthy grape growth. The north wind and sunny days in September, together with a good temperature range between day and night, allowed the grapes to finish the ripening process as best as possible.

TASTING NOTES

Colorino Casamaggio 2018 shows a bright intense ruby color. The nose is exuberant and in its naturalness is intriguing. Top notes of ripe fruit, cherry, blackcurrant and blackberry, are followed by balsamic notes, undisputed queens, enhanced by a spicy hint of pepper, licorice and tobacco. The palate has notable structure, deep mouthfeel, precise tannins and pleasant freshness..

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