



TORRE A CONA

TERRE DI CINO 2018

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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

Terre di Cino 2018, offers a deep ruby color and presents itself as a wine with a strong and complex character. Intense nose with rich aromas of sweet tobacco, small red fruits, and flowers. In the palate the tannins are present but refined, providing the classic structure of Sangiovese, rich and polished they counterbalance the acidity. The finish is intense and long, still reintroducing the small red fruits of the bouquet.

GRAPE VARIETIES- 100% Sangiovese

VINEYARD- Mulino a Vento

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 - 14.0 % Vol.

SERVICE TEMPERATURE - 16° C / 61° F