



# TORRE A CONA

## TERRE DI CINO 2015

TOSCANA ROSSO I.G.T.



### HARVEST 2015

The year 2015 represented an almost textbook vintage. After a rainy winter, mild but with a few days below zero, bud break occurred in early April. Thanks to a dry and sunny spring, vegetative development occurred steadily and culminated in a fast and complete flowering in late May. July was marked by hot and dry weather moderated in early August with abundant rainfall that created suitable conditions in the vineyards for regular, intense and stress-free maturity. This cool but sunny weather persisted throughout the harvest period, allowing us to harvest very slowly, waiting for each vineyard to reach a perfect point of ripening.

### TASTING NOTES

Terre di Cino 2015 is an elegant and complex wine with a deep ruby red color. The complex nose hides behind notes of tobacco and underbrush, small red fruits and flowers. Tannins are present but refined, giving the classic Sangiovese structure, and well balanced with acidity. Intense and long finish still reintroducing the small red fruits.

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**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** - 14.0 % Vol.

**SERVICE TEMPERATURE** - 16° C / 61° F