



# TORRE A CONA

## TERRE DI CINO 2016

TOSCANA ROSSO I.G.T.



### HARVEST 2016

The winter of 2016 was characterized by unusually warm weather with heavy rainfall in February. Spring was marked by several rains but also mild weather, which brought germination forward to the last week of March. The abundance of water in the soil and the warm weather in April encouraged rapid and normal vegetative growth of the vines. May was marked by dry and sunny weather, which favored flowering and ensured good fruit set. The summer was excellent overall, characterized by little rainfall and high temperatures in July and August, but above all an accentuated nighttime temperature range that favored an improved vintage and regular ripening of the grapes such as to give wines with high aromatic profiles and excellent acidity.

### TASTING NOTES

Terre di Cino 2016 presents a ruby red with garnet shades to the eye. A wine with a strong and complex character. Intense aromas stand out as fruity of ripe red plum. Tobacco and leather precede notes of underbrush. On the palate, it imposes itself with powerful elegance. The sip is juicy and savory, with complex tannins, perceptible freshness, and an intense and long finish that still shows again 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