



Torre A Cona “Terre di Cino” Chianti Colli Fiorentini Riserva DOCG

Winery: Torre A Cona

Category: Wine – Still – Red

Grape Variety: 100 % Sangiovese

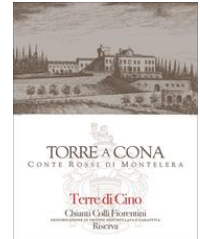
Region: San Donato, Collina / Toscana/ Italy

Vineyard: produced exclusively from the best grapes from the best plots, small parcel at higher elevation

Winery established: Since 1950's in family possession, new vintages since 2013

Feature: Sustainable

Awards: Tri Bicchieri (2018)



Product Information

Soil: “Alberese” Sandstone/ Limestone

Elevation: 370 meters (1,214 feet)

Age of vines: 25 years old

Vinification: Fermentation with native yeast starter and maceration with the skins are carried over for 14-15 days in temperature controlled stainless steel vats, with gentle pump overs and daily punch-downs. Malolactic fermentation in stainless steel vats. Ageing: 24 months in total in large 25 HL Slavonian oak barrels.

Yield: 4 quintals per hectare.

Tasting Note: Terre di Cino is an elegant wine that shows a strong and complex character. The color is intense ruby red, with notes of leather, tobacco and spicy nuances that are expressed on the nose with good sensorial balance. In the mouth it is agile, gritty, with elegant tannins and refreshing acidity. A precise style, also an expression of a unique and unrepeatable territory.

Alc: 13.5%

Producer Information

Seven miles southeast of Florence, the magnificent structure at Torre a Cona has been destroyed and rebuilt many times since 1066, when it was known as Cuona Castle. In 1750, a sumptuous villa was crafted there by the Marquis Rinuccini. During World War II, the Germans took the property as their headquarters, and then in 1944 the British reclaimed it as a hospital. The knowledge that works by Michealangelo and Donatello were present in the cellars saved Torre a Cona from bombing. The Rossi di Montelera re-took possession of Torre a Cona in the 1950s and gradually restored the marvelous estate. Niccolo’ Rossi di Montelera spearheaded the new winemaking project, releasing the first new vintages in 2013. He partnered with the Piemontese winemaking team Caviola and Curtaz, who craft Sangiovese of particular elegance and grace. Sustainably farmed on Alberese and limestone soil, the focus is on the native grapes of Toscana. Besides Sangiovese, they also produce a fascinating Colorino del Valdarno. Unique among the Colorino group, the high quality Colorino del Valdarno is not red-fleshed, and it produces an intriguing wine from the oldest vineyards on the estate.