


TORRE A CONA
CONTE ROSSI DI MONTELERA

CASAMAGGIO
TOSCANA COLORINO I.G.T

A bright and sparkling ruby red colour distinguish colorino wines. Ripe, dark fruit aromas are followed by hints of mint and balsamic herbs. The mouth is juicy, fruit-forward and compact, with elegant finish and ripe tannins

GRAPE VARIETY:

100% Colorino

PRODUCTION AREA:

Casamaggio vineyard, circa 330 m A.S.L

SOIL COMPOSITION:

Loamy- clayey

HARVEST:

From mid-September

VINEYARD SURFACE:

5000 sqm

WINEMAKING:

Traditional red vinification. Fermentation and maceration on the skin is carried over for 7 days in temperature controlled stainless steel vats. Ageing in French Tonneaux for 12 months

FOOD PAIRINGS:

Game and roasted meat, aged cheeses

ALCOHOL CONTENT:

Between 13° and 14° depending on vintages

RECOMMENDED SERVICE TEMPERATURE:

61°F

BOTTLES PRODUCED PER YEAR:

About 3.000

BOTTLES FORMATS:

Lt 0,75

