

Donatella Cinelli Colombini
PASSITO
da uve di Traminer aromatico
IGT Toscana
2017

This is a super selection of only 600 small bottles of Passito da uve Traminer. A small masterpiece to which Carlo Gardini, Donatella Cinelli Colombini's husband dedicates assiduous care and attention together with Barbara Magnani the cellar master.

This is an artisan Passito made with a lot of passion and nothing else. Carlo and Barbara fuss over the crates where the Traminer grapes are put as if they were baby cribs. They move them according to the sun, they shelter them inside if it rains and they check every cluster every day to be sure that the natural drying proceeds perfectly. A very big job for just 120 litres of production, justified only by the great passion that the pair has for sweet wines.

Donatella Cinelli Colombini does not share their enthusiasm, quite the contrary for her a wine must have a nice intense ruby colour, so she does not take part in the tastings where Carlo and Barbara taste Sauternes, Tokay moulded wines and Passito from all over the world. Fortunately not everybody feels the same as Donatella and their efforts have been rewarded by 93/100 for the 2013 production from the important US magazine "Wine Advocate".

The Passito comes from deep and well drained soils, from quaternary era, characterized by clay in also in conglomerate form. The Traminer vineyard is cultivated in organic regime. It is next to the Chapel at Fattoria del Colle, 404 m above sea level.

Type: white, sweet, aromatic.

Production area: Tuscany, Fattoria del Colle, Sanchimento vineyard.

Classification: IGT Toscana

Vintage characteristics: mild winter but rainy. In spring the showers disturbed the flowering and in so reduced the number of clusters. The vegetation cycle began sooner than usual and kept it up until July then the very high temperatures stopped it. In august the cold nights favoured the synthesis of the aromas.

Grape variety: Aromatic Traminer

Grape harvest: August 21st, with manual harvest and careful choosing of the grapes. The grapes reached the cellar in 5 kg crates.

Drying out of the grapes: took place in the sun for a whole month.

Vinification: after the de-stemming, the grapes were pressed and transferred to the stainless steel vats, the temperature was maintained at about 18/20°C and selected yeasts were inoculated. During this period some short open air pumping overs took place so as to favour the fermentation processes.

Quantity produced: 320 bottles

Analysis : 12,5% Vol; ac. Tot 6,02 g/l; ac. Volatile 1,34 mg/l; zuccheri residui 229 g/l; pH 3,89

Colour: golden yellow

Aroma: aromatic, notes of honey and ripe fruit.

Taste: full, sweet with hints of flowers, honey and yellow fruit.

Match with: this is a wine apt for meditation and is perfectly matched with aged and blue-cheeses, dry biscuits and especially with almonds.

Way of serving: 8°/10°C, depending if used at the table or not during the meal. Serve in small or even very large tulip shaped wine goblets in transparent crystal.

Home aging: to be consumed within 2020. Keep the bottles lying down in a dark and cool place.

Packaging: 0,375 L bottles.



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