

Donatella Cinelli Colombini
ROSA DI TETTO
IGT Toscana Rosato
2018

2018 first harvest with organic certification for Donatella Cinelli Colombini's wineries and first "Rosa di Tetto" rosé BIO. Our vineyards have always been cultivated with manual care but since 2014 we have begun to follow the protocols and we have begun to be checked on by an external entity that allowed us to obtain the certification and consequently the green leaf, symbol of an organic winery, on the label.

At Fattoria del Colle the production of rosé began more than 30 years ago with the name "Aqua di Tetto". When Donatella Cinelli Colombini received from her father the farm she decided to change the name because the previous one led to imagine a red wine that had been watered down.

She chose Rosa di Tetto because it recalls the first name buy is also inspired by the climbing roses that grow on the facade of the 16th century villa so high that they get under the roof tiles.

The rosé Rosa di Tetto is produced in limited series of 2,500 bottles obtained through Sangiovese grapes from the vineyards at Fattoria del Colle that were picked and vinified on the estate. So this is a "family wine" or as we would say in Tuscany , "Vino di Fattoria".

The rosé from the 2018 vintage is particular because of an unprecedented aromatic richness and a refined and graceful character that positions it among the important wines of the estate portfolio. Thanks to a particular climate and to Donatella Cinelli Colombini's decision together with Barbara Magnani the cellar master to aim sky high. Last year Barbara went to several rosé tastings in Italy and abroad, to understand how to interpret at its best the Sangiovese grapes from Fattoria del Colle, in making the most out of its natural elegance. The result is excellent and is a sure turning point in the story of this wine.

Type: rosé.

Production area: Tuscany, Trequanda, Fattoria del Colle, Cenerentola vineyard.

Classification: IGT Toscana Rosato

Vintage characteristics: very rainy winter and spring , summer with hot days alternated with storms. In September the sunny days and the cold nights allowed a perfect ripening of the grapes and enriched their aroma.

Grape variety: Sangiovese.

Grape harvest: From September 20th -21st . The grapes were hand picked and carefully selected.

Fermentation: after being cooled with dry ice and having had the stems removed, the grapes were pressed and transferred into the stainless steel vats; the temperature was maintained at around 4/6°C. After 18 hours the must was separated from the skins and transferred into a smaller container where the selected Sangiovese yeasts were inoculated. During the alcoholic fermentation that lasted about 20 days, the temperature was maintained at around 18°C, up until the complete running out of the sugar.

Quantity produced: 2.500 bottles.

Colour: tea rose brilliant pink.

Aroma: fine, rich, fragrant, with hints of green apple and exotic fruit and flowers and especially violets, typical of Sangiovese.

Taste: well balanced and very pleasant. Very tasty in the mouth, it has silky tannins and a freshness that balances the alcohol. Leaves a pleasant taste of red berries in the mouth.

Analysis: alcohol 13% Vol., Tot so2 65 mg/l, Free so2 20 mg/l

Serve with: good before the meal , during the meal and after the meal. It is perfectly matched with delicate dishes such as soups, fish, eggs, white meat and vegetables, and with soft not spicy cheeses.

Way of serving: 10-12°C in crystal tulip shaped wine goblets.

Storage: drink within a year and a half from production. Keep the bottles lying down in a dark and cool place.

Packaging: 0,750 l bottles packed in cartons for 3 and 6, and wooden boxes for 3 and 6 bottles too.



Donatella Cinelli Colombini

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