

**Donatella Cinelli Colombini**  
**“Sanchimento”**  
**IGT Toscana bianco**  
**2019**

From Traminer grapes from the small vineyard next to the Chapel at Fattoria del Colle in the best vintage of the century with a hint of orange.

This is the first 2019 vintage wine by Donatella Cinelli Colombini to be ready, and reveals a desire for experimentation. The Traminer grapes used to make it look towards orange wines. It is just a touch of orange but Sanchimento 2019 appears completely different to previous years, with more structure and aromas, with hints of yellow coloured fruits. This is something new and refined and even more versatile in food pairing because it can be matched also with young cheeses and dishes that are just a bit flavourful.

Sanchimento IGT 2019 is a Bio wine (organic) produced with Traminer grapes from the small vineyard that surrounds the San Clemente Chapel (or Sanchimento as in local old tongue) at Fattoria del Colle. The building was built in 1592 by the present owner's ancestors while the vineyard was planted by her father in 1989. Traminer is an unusual variety in Tuscany that, thanks to the altitude of Fattoria del Colle at 404 metres above sea level and to the cool nights, reaches ripening preserving freshness and aromas.

Sanchimento IGT is a limited production of just 2000 bottles

**Type:** dry white.

**Production area:** Tuscany, Trequanda, Fattoria del Colle.

**Vintage characteristics:** dry winter, April and May very rainy, the summer was very hot even though interrupted by two great storms, on July 1st and September 15<sup>th</sup> that however irrigated the soil.

**Grape variety:** Traminer 100%.

**Grape harvest:** September 10th. The grapes were handpicked and put into small crates with slits, where they were refrigerated before vinification.

**Fermentation:** A small amount of grapes was vinified with its skins and natural yeasts according to the orange wine technique. After 12 days of maceration the racking took place.

The rest of the grapes were pressed and the must obtained was cooled at 4°C for the static decanting of the lees. After 12 hours the limpid must was racked and as soon as the temperature reached 14°C the yeasts were added. The

fermentation lasted about 18 days at a temperature of 16-18°C.

Only a few months later did we add to the Sanchimento the 5% of Traminer that had vinified with the skins.

**Quantity produced:** 2.000 bottles.

**Colour:** brilliant golden yellow.

**Aroma:** fine, complex, quite intense. Other than the variety aromas there are also floral suggestions and hints of yellow fruit and apple.

**Analysis:** alcohol 13,5 %Vol; Tot . SO<sub>2</sub> 80 mg/l. Free SO<sub>2</sub> 22 mg/l

**Serve with:** Perfect also as an aperitif or with finger food. It can be paired with a vast array of food with delicate taste, including fish, meat dishes, vegetables and cheese.

**Way of serving:** serve cool (10°-12°C) in crystal tulip shaped wine goblets.

**Storage:** drink within two years from production year. Lay the bottles down in a dark and cool place.

