

# DONATELLA CINELLI COLOMBINI

## VIN SANTO DEL CHIANTI DOC

### 2007

This is a small selection of 350 bottles.

True jewels for real estimators that, with the last vintage, obtained prestigious international awards such as 95/100 from Robert Parker/ Wine advocate.

The Vin Santo DOC Chianti is the best and most prestigious out of the sweet wine project desired by Donatella Cinelli Colombini's husband, Carlo Gardini. Donatella does not drink sweet wines and had drastically diminished the Fattoria del Colle production although this estate, positioned in Southern Chianti, had a century-long tradition in the production of Vin Santo. Carlo on the other hand has a true passion for sweet whites and has dedicated time and energy to create some small selections of signature wines cared for by hand in every detail. This group is made up of: Passito, Vin Santo and the prestigious Vin Santo selezione that we are talking here about.

Those who visit Fattoria del Colle can visit the Vin Santo loft under the roof. Here the wine remains for more than 10 years in *caratelli* (small barrels that contain from 50-200 lt) while the summer heat and the winter cold put into act the ageing as desired by the Tuscan tradition.

In the end the Vin Santo that comes out of the *caratelli* really is a small amount, much less than 35% foreseen by the Chianti rules. For this reasons the bottles belonging to this selection are so small and there are so few. This is something exclusive and refined to be given only to those who know how to appreciate it.

**Type:** sweet white.

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

**Classification:** DOC.

**Grape type:** white grapes authorized in Tuscany.

**Vinification and ageing:** the grapes are picked by hand at the beginning of the harvest choosing the clusters one by one and putting them into plastic crates with slits. The drying out takes place naturally in the sun. In December the clusters were de-stemmed and vinified. The liquid was then hermetically shut in the *caratelli* (in sizes from 50-200 lt), where it remained for 10 years.

**Alcohol:** 16° Vol.

**Quantity produced:** 350 bottles per year.

**Colour:** intense yellow amber.

**Aroma:** very intense, complex with clear hints of honey and dried fruit, especially grapes and dates.

**Taste:** full, harmonious, very intense and persistent.

**Matching dishes:** dry biscuits, especially ones with almonds, it is perfect for matching with traditional Sienese cakes.

**Way of serving:** serve slightly cool or at room temperature, 18°C. Use clear crystal goblets in the two versions: the classical small tulip shaped ones or the large balloon shaped ones that allow a better appreciation of the aroma.

**Home ageing:** unlimited ageing ability, can be kept for centuries. Keep the bottles lying down in a dark and cool (13°-15°C) place.



#### Donatella Cinelli Colombini

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