

**Donatella Cinelli Colombini**  
**ROSA DI TETTO**  
**IGT Toscana Rosato**  
**2019**

Rosé wines are extremely trendy in the new millennium. The appreciation of the consumers increases and with it the request for wines richer in personality, finesse, and quality. A project that at Fattoria del Colle begins with the Sangiovese grapes and its specificities such as the particular aroma of violets, that in the Rosa di Tetto, blends with that of apples and cherries.

The BIO (organic) vineyards are cultivated by hand with obsessive care, the grapes are picked by hand, vinified, and refined under the observant eyes of the three estate winemakers, Barbara, Sabrina and Giada. These give origin to some small series of “family wines” made on the estate. In this case it is a production of only 2000 bottles, real jewels destined to wine loving clients.

At Fattoria del Colle the production of rosé began more than 30 years ago with the name “Acqua di Tetto”. When Donatella Cinelli Colombini received the farm from her father Fausto Cinelli in 1998, she decided to change it into Rosa di Tetto and to put on the label the flowers from the old climbing rose that covers the facade of the 16<sup>th</sup> century villa.

The 2019 harvest quality-wise has been considered one of the best in the last 50 years. It was abundant and with grapes never seen before. For this reason it was decided to begin with this vintage a change of style for the Rosa di Tetto, aiming at a type of rosé that is more complex, important and structured and where the Sangiovese imprint is very evident. A wine to drink “with the whole meal”.

**Type:** rosé.

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

**Classification:** IGT Toscana Rosato

**Vintage characteristics:** mild and dry winter. In the summer the hot days were interrupted by great storms, there where vast temperature excursions between day and night, and this favoured the synthesis of the aromas.

**Grape harvest:** September 15<sup>th</sup> The clusters were handpicked and the grapes 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 sugar was completely consumed.

**Quantity produced:** 2.000 bottles.

**Colour:** brilliant “onion peel” pink.

**Aroma:** complex, and inebriating, with a fruity predominance: hints of apple, cherries and exotic fruit and flowers and especially violets, typical of Sangiovese.

**Taste:** well balanced and silky, the abundant sapidity and alcohol in the mouth hide an important structure – tannic and acidic – with a very pleasant silky effect. Leaves a pleasant taste of red berries in the mouth.

**Analysis:** alcohol 12,5% Vol., Tot so2 75 mg/l, Free so2 28 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 four years from production. Lay the bottles 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.

