

Donatella Cinelli Colombini

“Sanchimento”

IGT Toscana bianco

2020

This Sanchimento is obtained with the first grapes picked by the “masked pickers” which means those wearing the anti-covid masks!!

Everybody will remember the 2020 grape harvest at Fattoria del Colle for the difficulty in following the safety rules regardless of the heat, fatigue and not being able to breathe properly. But nobody was infected let's hope it will be the only grape harvest under the Covid claws.

The IGT Toscana Bianco Sanchimento is a small masterpiece of creativity and respect for nature. A white Supertuscan in meaning exclusive, refined, innovative and BIO (organic)

The Traminer grapes were handpicked, the clusters were cooled in an old IVECO refrigerated truck. It is an antique but we keep it to use just for the grape harvest.

After a first experimentation in 2019, the cellar master Barbara Magnani with the two junior wine makers Sabrina and Giada launched themselves into a very interesting chemistry between traditional vinification and orange wine. Part of the grapes were in fact fermented with the skins and with autochthonous yeasts. The blend with the Sanchimento vinified traditionally took place before bottling. The result is a wine of great character and finesse, less aromatic than before but more complex on the nose. More agile, full and structured on the palate. A wine that is not ordinary that demonstrates courage in experimentation and interprets the natural characteristics of the Traminer grapes grown in Tuscany.

The small Sanchimento vineyard was planted in 1989 by Fausto Cinelli, Donatella Cinelli Colombini's father. It surrounds the San Clemente chapel at Fattoria del Colle. Chimento is in fact the name that was used locally instead of Clemente in the tongue that then became Siense vernacular.

IGT Toscana Sanchimento 2020 is consequently a BIO Supertuscan produced in a small series of 2000 bottles. An exclusive wine for wine lovers that will visit or stay at Fattoria del Colle in 2021

Type: dry white.

Production area: Tuscany, Trequanda, Fattoria del Colle.

Vintage characteristics: mild and dry winter, with a brief frost in March, June was very rainy, very hot from mid July to mid August without any rainfall but well decidedly cool nights

Grape variety: Traminer.

Grape harvest: August 28th. The grapes were handpicked and put into crates and 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 10% 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.

Taste: perfectly balanced between the acidic component, the sapidity and the well expressed structure. The taste lasts pleasantly at length in the mouth.

Analysis: alcohol 14%Vol; Tot. SO₂ 85 mg/l.; Free SO₂ 27 mg/l

Serve with: Perfect also as an aperitif or with snacks. 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.

