

Donatella Cinelli Colombini

Chianti superiore DOCG

2019

Organic Chianti Superiore from a 5-star harvest. A family wine: born from the vineyards and cellars at Fattoria del Colle.

This estate was built in 1592 by the ancestors of the current owner Donatella Cinelli Colombini who in twenty years has restored it to its former glory. Its altitude, of 404 meters on the sea, with cool nights, allows a slow and gradual maturation of the grapes. The farm is located in the south of Tuscany on a land of neo-quaternary age with sea sands and clays. The vineyards are on top of the hills in positions well exposed to the sun with excellent ventilation.

Chianti Superiore is a higher level type of Chianti: the grapes come from low yield vineyards and the wine is required to be "higher" level as the name indicates.

The climate was particularly favourable in 2019. The very rainy spring, especially in April and May hydrated the soil allowing the vines to well withstand the heat of summer. There were only two major storms (1 July and 15 September) for a total of almost 200 mm of water. They were the magic touch needed for a masterpiece harvest. The 2019 grapes were perfect with very small, healthy bunches and berries, ripened in a very balanced way.

The strong thermal excursion of September 2019 determined the characteristic element of the wines of this vintage that is the richness of the aromas.

TYPE: dry red.

PRODUCTION AREA: Tuscany, Trequanda, Fattoria del Colle

VINTAGE CHARACTERS: Arid winter, very rainy April and May, hot summer interrupted by two thunderstorms.

September with sunny days and almost cold nights that allowed a gradual maturation of the grapes and an extraordinary synthesis of the aromas.

VARIETAL: Sangiovese with small additions of grapes authorized in Tuscany

HARVEST: From September 27th to 30th, manual harvesting with selection of clusters in the vineyard to pick only the grapes with the same level of ripening. This involved repeated passages in the same vineyards and allowed to vinify the entire production separately and optimally. In the cellar a further selection of grapes (mechanical and manual) was carried out on the sorting table.

VINIFICATION: healthy and ripe bunches. Very small calibre berries. Perfectly lignified grape seeds. Excellent Ph and extractable polyphenol content. Vinification was regular: 10 days of alcoholic fermentation followed by 15 days of maceration in contact with grape skins.

QUANTITY PRODUCED: 45,000 bottles

COLOUR: bright ruby red

BOUQUET: rich in references to small ripe red fruits such as cherry, blackberry, blueberry. Floral suggestions that mainly concern the violet. The aroma is fine, clean, complex, rich in nuances.

TASTE: it has the typical and traditional elements of Chianti thanks to the good acid structure that promises longevity, silky tannin and an excellent flavour. In the mouth it is satisfying, harmonious and with a very pleasant persistence

ANALYSIS: alcohol 14% vol; tot.ac. 5,29 g/l; vol. ac. 0,56 g/l; tot. SO₂ 88 mg/l .

FOOD PAIRING: Chianti Superiore is a gastronomic wine that means it is born to accompany food. It is very versatile and goes well with typical Italian dishes based on pasta, meat, cheese or cold cuts but also fusion cuisines or dishes from other cultures such as non-spicy Chinese dishes or Indian ones such as Vindaloo veal or Tandoori chicken.

TABLE SERVICE: room temperature (18-20°C), white crystal tulip shaped glasses.

CELLARING: 4-5 years after the harvest. Lay bottles in the dark and in the cold.



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