

# Donatella Cinelli Colombini

Spumante Rosè Brut

Metodo Classico

Organic

2020

Excellent Tuscan style Spumante designed to accompany the entire meal. It is a Metodo Classico brut rosé obtained from organically grown Sangiovese grapes.

Donatella Cinelli Colombini's sparkling wine is a small exclusive series of 1200 bottles designed for demanding wine lovers looking for something new. It aims high and plays on elegance and tastiness. <<It was created to accompany dishes based on white truffles from the Crete Senesi>> explains Donatella Cinelli Colombini, with the pride of someone who knows she has created a small masterpiece <<then we understood that it transforms every meal into a memorable moment because it unites the typical freshness of Italian sparkling wines to the gustatory intensity of the bubbles that have aged at length on the yeasts>>.

Donatella Cinelli Colombini began her Spumante project in 2018 by preparing the vines of two parcels of two different Sangiovese vineyards of Fattoria del Colle. Then she isolated a part of the cellar where the temperature is constant at 12°C and there is no light at all. Finally she found a super consultant, Josef Reiterer, a long-time friend whose passion for high-quality and long-aging Spumante is well known. His "Arunda" winery in Alto Adige is the highest quality in Italy. Behind this small artisanal production by Donatella' there is therefore long, patient and expensive work.

Even in packaging, as in wine, a meticulous search for sustainability and identity has taken place. The label is signed by Alessandro Grazi, an internationally renowned Sieneese painter. From the Pienza canvas in the texture of the label, to the ecological coiffe up to the capsule with the traditional dove symbol of Donatella Cinelli Colombini, everything tells of a territory and its characters. Even the box-case is designed for wine lovers eager for small, exclusive and environmentally friendly jewels. The 3-bottle box-case designed by Florentine graphic designer Federica Cecchi is destined for reuse, as is the cotton bag that contains the central bottle and replaces the classic dividers.

Overall, the wine and packaging send the same messages: quality, tradition and creativity. Messages intended for those who love Tuscany and its traditions.

**TIPE:** Brut Metodo Classico Rosé Spumante

**VINATGE:** 2020

**GRAPE VARIETY:** Sangiovese

**HARVEST:** 24 August 2020 manual harvest

**VINEYARDS:** Organic vineyards of Fattoria del Colle

**STAY ON YEASTS:** 23 months. Disgorgement 2023

**PRODUCTION PROCESS:** the grapes were cooled, removed from the stems and placed in the press with the whole berries to have a much more delicate extraction. The free-run must fermented for 12 days at a temperature of 13°C. The wine without its lees remained in the cold for 5 months, in February it was bottled and began aging on the yeasts for 23 months. Manual remuage on the pupitres. Then came the disgorgement, the addition of the liqueur d'expedition and the final corking.

**COLOUR:** antique pink and very bright

**PERLAGE:** fine and persistent

**AROMA:** complex, combines bread crust and sweet pastry

**TASTE:** fresh, dry, well balanced, intense, long savoury finish.

**ANALYSIS:** Total acidity 7,7 g/l; Total alcohol 12 % Vol.; pH 3.10; Volatile Acidity 0,50 g/l; Residual sugar 4,7 g/l.

**FOOD PAIRING:** its ideal pairing is tagliolini with truffles.

Suitable for aperitifs, savoury pastries and throughout the meal when delicate dishes are served.

**TABLE SERVICE:** serve at 8°C, taking care to pour the liquid into the glasses several times. White crystal glasses with tulip cup. The use of Spumante wine glasses engraved on the bottom of the cup allows you to have greater and fully enjoy the aromas.



**Donatella Cinelli Colombini**

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