

Donatella Cinelli Colombini

Spumante Rosé Brut

Metodo Classico

A traditional method that speaks Tuscan. Donatella Cinelli Colombini presents her Spumante Rosé a purity of Sangiovese, born to be combined with the white truffle from the Crete Senesi, in a combination that plays on elegance and tastiness.

"It is a great vintage sparkling wine for the whole meal, an exclusive excellence intended for lovers of Tuscany and of the most extraordinary fruits of the earth such as the white truffle from the Crete Senesi", explains Donatella Cinelli Colombini presenting the traditional method rosé produced in only 1,433 bottles at the Fattoria del Colle.

«Demanding wine lovers always eager for novelties will discover a wine of great personality and fineness. A small exclusive series that aims high». This wine, in fact, combines the typical freshness of Italian sparkling wines with the gustatory intensity of bubbles that have had a long aging.

Donatella Cinelli Colombini worked three years for this result, preparing a Sangiovese vineyard with different characteristics and a different harvesting method from those intended for the classic Tuscan reds, so much so that "when Josef Reiterer told me to produce more grapes for me it was a shock", she says referring to the creator of the sparkling wines "Arunda", the South Tyrolean winery 1,200 meters above sea level, who has supported her throughout the project as a consultant.

For the brut rosé by Donatella Cinelli Colombini built a dark and cold room (12 ° C) was built in the cellar of the Fattoria del Colle in which the bottles are placed in the traditional pupitre and where the remuage is carried out by hand, daily, by the cellar staff of the first Italian winery with an all female team

Even the packaging has an author's touch with the label designed by Alessandro Grazi, an internationally renowned Sienese painter. From the canvas of Pienza in the texture of the label, to the ecological coiffe up to the capsule with the traditional dove symbol belonging to Donatella Cinelli Colombini and the screen-printed box, everything has been designed for a demanding, refined public who is eager for small exclusive jewels.

An audience that loves Tuscany and its traditions such as preparing effervescent wines for weddings and baptisms. A custom that this sparkling wine has respected since it was used for a toast, in preview, for Enrico and Violante Cinelli Colombini JR's wedding.

TYPE: Sparkling Rosé Traditional Method Brut

VINTAGE: 2018

GRAPES: Sangiovese

VINEYARDS: ORGANIC vineyards at Fattoria del Colle

STAY ON THE LEES: 24 months disgorgement 2021

PRODUCTION PROCESS: the grapes have been cooled, deprived of the stalks and skins through pressing. The flower must fermented for 12 days at a temperature of 13°C. The de-dregged wine remained for 5 months in the cold, in February it was bottled and began an aging on the lees for 24 months. Then the disgorgement took place, the addition of the liqueur d'expedition and the final capping. After 6 months the marketing began

COLOUR: very bright antique pink

PERLAGE: fine and persistent

BOUQUET: complex, combines the bread crust and sweet pastries with fruity aromas that refer to peach and tropical fruit.

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

ANALYSIS: Total acidity 5,70 g/l; Total alcohol 12,74 % Vol.; pH 3.15; Volatile Acidity 0,38 g/l

FOOD PAIRING: its ideal combination is truffle Tagliolini.

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

TABLE SERVICE: serve at 8°C in white crystal glasses with tulip cup



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