

Cenerentola
Orcia Doc - 2018
DONATELLA CINELLI COLOMBINI

First certified BIO organic vintage of Doc Orcia Cenerentola for a year of giant stature. An intense, complex, velvety and impressive wine like a thick silk velvet, which reveals a superior consistency to the touch.

A surprising result in a surprising year that asked the winemakers for all their commitment. In spring they also worked on Sundays to keep the grapes healthy from the attacks of downy mildew triggered by the alternation between rain and very hot days. Even the flowering was disturbed by the perturbations causing the reduction in the size and number of the clusters.

THE CRAZY CLIMATE OF 2018 A YEAR OF INCESSIVE RAIN

The number of rainy days in 2018 is impressive: 16 in January, 16 in February, 20 in March, 11 in April and 18 in May. The amount of rain was also impressive. At the end of May, the Fattoria del Colle was also hit by a "water bomb" which flooded the historic cellar where the barrels are located. After mid-August, an icy perturbation arrived that whitened the mountains and stiffened the cells of the grape skins.

2018 VINTAGE BLESSED BY THE SUN OF SEPTEMBER AND OCTOBER

Meteorologists had predicted a sunny September but after a summer with an umbrella no one believed them. Instead the sun came, giving a helping hand to the harvest. The vines were de-leafed in the "old way" and the calibre of the berries returned to normal and the accumulation of sugar gradually increased.

In Donatella Cinelli Colombini's vineyards we bet on the sun and decided to do a harvest like our "grandparents, as was the custom 50 years ago. We picked the least promising grapes first, leaving the best in the sun as long as possible. A heart-pounding situation because of the adverse weather forecasts which, fortunately, turned out to be wrong. The harvest proceeded in the sun. The rain came the day after the harvest ended. The quality of Cinderella 2018 is in our winemaker courage.

CENERENTOLA-CINDERELLA, FROM A FAIRYTALE TO WINE

The name Cenerentola depends on the similarities between the famous fairy tale and the Doc Orcia region to which the wine belongs. This denomination is very young. It was born on February 14, 2000 in the midst of the territories of two older important and famous "sisters": Brunello di Montalcino and Vino Nobile di Montepulciano.

An area of great vocation for reds to be cellared but certainly also a difficult situation for the young Doc Orcia. Hence the name Cinderella and the desire to arrive at the prince's party like the famous sisters. Cenerentola wine is born in the vineyards at Fattoria del Colle from Sangiovese and Foglia Tonda vines. The latter is an ancient Tuscan variety that has been abandoned for about a century. With patient work of tests and experiences, which lasted about 15 years, the cultivation, vinification and maturation were fine-tuned to make the variety express all its potential. It is less elegant than Sangiovese but more powerful and together they make a different but satisfying and harmonious blend.

For some years now Cenerentola Doc Orcia has crossed the magical 90/100 line in international ratings and, in the last few vintages, it has reached 93/100. Perhaps with this majestic 2018 it will rise even higher.

TYPE: dry red.

PRODUCTION AREA: Tuscany, Trequanda, vineyards at Fattoria del Colle.

CHARACTERISTICS OF THE VINTAGE: Very rainy spring and summer that had increased the calibre of the grapes. After mid-August, a cold period had stiffened the skin of the grapes. Sunny September which reduced the size of the clusters and gradually increased the concentration of sugars in the grapes also thanks to an "old style" de-leafing of the vines. The harvest took place according to the traditional calendar in early October

GRAPES: Sangiovese and Foglia Tonda

HARVEST: From 2nd to 10th October. Manual harvest with very careful selection of the bunches. Foglia Tonda ripens later than Sangiovese and is harvested after. The grapes were picked in two successive steps which allowed to differentiate the best quality.

VINIFICATION: In 20- 80-100 hl steel vats equipped with thermoregulation for a duration of 15/25 days. The vinification and aging in cask of Sangiovese and Foglia Tonda wines takes place separately. They are assembled before bottling.

MATURATION IN WOOD: 12 months in 5 hl French oak tonneau and in small barrels.

QUANTITY PRODUCED 9.000 bottles

COLOUR: intense and brilliant ruby red.

BOUQUET: of particular intensity, complexity and finesse. The primary aromas that refer to ripe red fruits are together with some floral notes of violets and darker and spicy aromas of pepper, juniper and citrus.

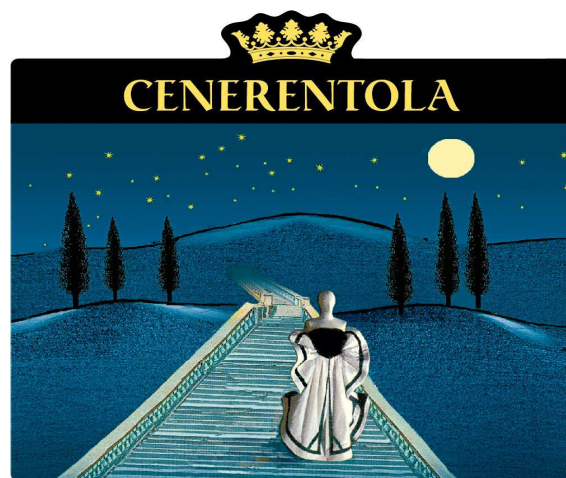
TASTE: very intense, round, harmonious. It shows an important and pleasantly velvety structure where alcohol and fruit balance an architecture of acids and tannins of a red to be cellared. Long, pleasant and savoury finish.

ANALYSIS: Alcohol 15 % Vol, ac. Total 5,2 g/l, ac. Volatile 0,75 g/l, total SO2 43 mg/l, total extracts 29,2.g/l

FOOD PAIRING: wine suitable for important meat dishes and aged cheeses. Also excellent between meals with savoury biscuits and cold cuts. Avoid vinegar, raw onion and garlic, artichokes and asparagus.

TABLE SERVICE: serve at room temperature (18-20 ° C) in white crystal goblet glasses with a wide bowl.

CELLARING: 10 years. Keep the bottles lying down, in a dark and cold place



Donatella Cinelli Colombini

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