

# Donatella Cinelli Colombini

## “Sanchimento”

### IGT Toscana bianco

#### 2021

This is an organic wine, from a great harvest and with a small orange addition. A small Supertuscan where nature and creativity are combined with surprising results.

The small Sanchimento vineyard, from which the grapes and the name of the wine come, was planted in 1989 around the chapel of San Clemente. This saint was Pope from 1588 to 1597 and died martyred in 1599 in Sevastopol by throwing him into the sea with an anchor tied around his neck. In the local vernacular he is called with the older name of San Chimento.

In 1592 he became Pope Clement VIII and the Socini family, ancestors of the current owner Donatella Cinelli Colombini, decided to dedicate the Chapel at Fattoria del Colle, which they had built in the same year, to the first Pope Clement. An attempt to ingratiate themselves with the papacy for a reason. The Socinis, a wealthy family from Siena, had among their members 5 "free thinkers" who took sides against the Church. Unfortunately, the attempt failed, the Socinis were excommunicated and their assets confiscated. The Fattoria del Colle returned to the same family after four hundred years, at the beginning of the twentieth century, when it was repurchased

#### SANCHIMENTO AN ORGANIC SUPERTUSCAN

Sanchimento is produced with Traminer grapes, an unusual variety in Tuscany, which manages to express itself well at Fattoria del Colle thanks to its 404 meters above sea level.

After the grapes were handpicked, the clusters were placed in small boxes and cooled. A small part of the grapes was vinified with the skins in the typical orange wine system, at the end it was added to the rest of the wine fermented in the traditional way. The result is a white wine with more complex aromas and a fresh but thicker taste. Something fine and intriguing with a great versatility in food pairing.

#### PRODUCTION CHARACTERISTICS OF THE 2021 ANALYSES: alcohol 13%Vol; Tot. SO<sub>2</sub> 90 mg/l.; Free SO<sub>2</sub> 34 mg/l SANCHIMENTO

**TYPE:** dry white

**PRODUCTION AREA:** Tuscany, Trequanda, Fattoria del Colle

**CHARACTERS OF THE VINTAGE:** Arid winter, rainy spring. Very cold period in early April. Hot and very dry summer with only a few showers.

**GRAPES:** Traminer

**HARVEST:** 31st August Manual harvest, the bunches were placed in crates and refrigerated before vinification.

**VINIFICATION:** a small part of the grapes was vinified with the skins and natural yeasts according to the orange wine technique for 12 days. The rest of the grapes were pressed and the must obtained was cooled to 4 ° C for the static decantation of the lees. After 12 hours the clear must was decanted and allowed to heat up to 14 ° C when yeasts were added. Fermentation lasted over two weeks at a temperature of 16-18 ° C. Before bottling, the two types of wine were mixed and the "orange" part was about 10%

**QUANTITY PRODUCED:** 2.300 bottles

#### ORGANOLEPTIC DESCRIPTION

**COLOR:** bright golden yellow.

**BOUQUET:** Fine, complex, quite intense. Floral suggestions and references to yellow fruits and apple together with the fragrances of the grape variety.

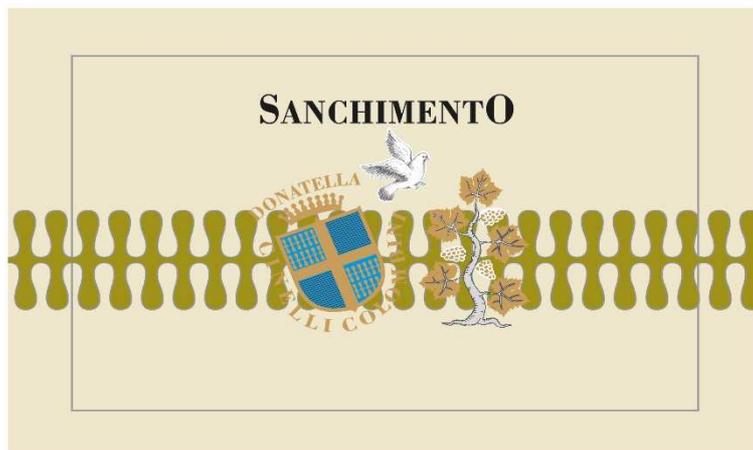
**TASTE:** an excellent balance between freshness and gustatory intensity. The flavour remains pleasantly in the mouth for a long time.

#### SANCHIMENTATION AT THE TABLE

**FOOD PAIRING:** Very versatile, it beautifully accompanies savoury snacks and meals based on delicate dishes such as vegetable soups, fish, shellfish, white meats, vegetables and fresh cheeses.

**TABLE SERVICE:** serve cool (10-12 ° C), in tulip-shaped white crystal goblets.

**CELLARING:** to be drunk within two years of the harvest. Keep the bottles lying down, in a dark and cold place.



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