

Donatella Cinelli Colombini

VIN SANTO DEL CHIANTI DOC

2009

Vin Santo is part of the Tuscan history. In the old days all noble families had *caratelli*, the typical small barrels where the vin santo is aged, under their roofs in their villas. Vin Santo was always served at important banquets.

We do not know when the production of this sweet, fair, refined wine began, surely though it already existed in Siena in the 14th century. It was in fact during a banquet that the Vin Santo stopped being called “vino pretto” which meant pure wine and took on the present name. According to legend, this took place in 1439 during the Council of Florence. The Greek Cardinal, Giovanni Bressarione was present, and when he tasted the wine he exclaimed << This wine is from Xantos!>> with reference to the island where particularly appreciated sweet wines were produced. Since then vino xantos became Vin Santo, a delicious Tuscan nectar.

Fattoria del Colle too has its Vinsanto loft under the roof in the 16th century villa.

Going across the barrel ageing area, and up the stairs it is possible to reach the loft where in the winter it is very cold and in the summer very hot. This is where the small barrels are kept, where the fair liquid, pressed from dried grapes, stays to age for more than 10 years.

Last year the Fattoria del Colle Vin Santo del Chianti got 93/100 from Robert Parker/Wine Advocate. A success that we hope will repeat itself in the future.

We suggest not dunking biscuits in Vin Santo. It is a popular habit in Tuscany but not to be done as it alters the aroma and the taste of the wine.

Type: sweet white

Production area: Toscana, Trequanda, Fattoria del Colle.

Classification: DOC Chianti

Grape Type: white grapes accepted in Tuscany

Vinification: The grapes are picked in September and are left to dry in crates in the sun. In January they are vinified and shut in small barrels where they stay 12 years where there is a wide temperature range in summer and winter. The small barrels are made with different woods and can contain from 50 to 200 litres.

Alcohol: 15,5% vol.

Quantity produced: 500 bottles

Colour: intense amber yellow .

Aroma: very intense ethereal, complex with a net hint of honey.

Taste: full, harmonious, very intense and persistent.

Match with: can also be served with antipasti made with liver. Magnificently matched with dry biscuits especially those made with almonds, perfect with traditional Sienese cakes .

Serving suggestions: serve slightly cool or at room temperature, around 18 °C using smooth crystal goblets: either the classical tulip shaped ones or the large balloon shaped ones as these allow a better appreciation of the aroma.

Home aging: unlimited ageing capacity, can be kept for centuries. Keep bottles lying down in a dark and cool place (13-15°C).



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Casato Prime Donne 53024 Montalcino (SI) tel 0577 849421 fax 0577 849353

Fattoria del Colle 53020 Trequanda (SI) tel 0577 662108 fax 0577 662202

For tours at Casato Prime Donne casato@cinellicolombini.it; For tours at Fattoria del Colle info@cinellicolombini.it

For sales vino@cinellicolombini.it; For public relations pr@cinellicolombini.it