

# Donatella Cinelli Colombini

## Leone Rosso

### ORCIA DOC

2020

Leone Rosso 2020 Doc Orcia, 5 stars with Sangiovese and Merlot, in a small and exclusive production born in the vineyards, vinified and aged at Fattoria del Colle

A RED LION SYMBOL OF THE ANCESTORS WHO FOUNDED THE FARM IN 1592

The Leone Rosso wine is dedicated to the ancestors of Donatella Cinelli Colombini who built Fattoria del Colle in 1592 and had a rampant lion on their coat of arms. The grapes for the Leone Rosso Doc Orcia are born right in the vineyards of the farm. We are talking about the Socini or Sozzini family made up of jurists and philosophers. Two of them - Lelio (1525-1562) and Fausto (1539-1604) - have gone down in history for having held an important role among the European free thinkers who gave birth to Protestantism. It was precisely their opposition to the Church that led the family to ruin and the Colle farm to be confiscated. The property was repurchased by Donatella's great-grandfather, the engineer Livio Socini around 1919 who bought it, almost by accident, from a bankruptcy. When he visited it he noticed that in the chapel and in the villa at Colle were his identical coats of arms and he understood that fate had put the farm, founded by his ancestor Claudio Socini, back into his hands after 400 years. A mysterious thread with the past that even Donatella Cinelli Colombini felt when her father Fausto gave her Fattoria del Colle in 1998.

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2019 is a memorable harvest. Classified 5 stars for the perfect quality of the grapes: small bunches, small ripe and healthy berries. An impressive quantity of noble substances which, from the grape skins, went into the must colouring it in a few hours and which were then extracted through a longer than usual maceration.

DOC ORCIA THE MOST BEAUTIFUL WINE IN THE WORLD

The Orca denomination was born on February 14, 2000 in the hills that are located in the middle of the territories of Brunello and Vino Nobile. A beautiful area in southern Tuscany, for the most part registered, since 2004, as a UNESCO World Heritage Site precisely because of the agricultural landscape so well preserved over the centuries. This is why the Doc Orcia is defined as "the most beautiful wine in the world". Just as the proximity to two very large DOCGs - Nobile and Brunello - has prompted the Orcia producers to grow qualitatively very quickly and create a distinctive identity for the millions of tourists and excursionists, especially from abroad, who arrive in the area attracted by the beauty of the places and the goodness of the wines

**Type:** dry red.

**Production area:** Toscana, Trequanda, Fattoria del Colle

**Vintage characteristics:** A rather arid vintage, with little rain in winter, very rainy spring which delayed the budding and disturbed the flowering causing the small size of the bunches. Hot summer but interrupted by big storms that hydrated the soil and lowered the temperatures. September with sunny days and cold nights.

**Grape type:** Sangiovese and Merlot

**Grape harvest:** from 16-20 September for the Merlot; from September 29<sup>st</sup> to October 01<sup>st</sup> for the Sangiovese. Manual harvest with selection of the bunches in the vineyard and selection of the grapes on the sorting table in the cellar.

**Vinification:** Alcoholic fermentation of 10-13 days with spontaneously low temperatures followed by a maceration of 20-25 days, longer than usual to take advantage of the spectacular quality of the grape skins.

**Maturation in barrel:** 6 months in French oak tonneaux

**Quantity produced:** 14.000

**Colour:** intense and brilliant ruby red

**Aroma:** rich in suggestions that recall grapes, small ripe red fruits, spices and undergrowth

**Taste:** full, harmonious, intense, the sapidity and alcohol balance well the tannins which appear very soft. The flavour lengthens pleasantly in the mouth with a savoury persistence

**Analysis:** alcohol 14% vol; tot.ac. 5,19 g/l; vol.ac. 0,58 g/l; Tot. SO<sub>2</sub> 90 mg/l.

**Food pairing:** very versatile, it can accompany the entire meal. The Leone Rosso is also particularly suitable for snacks based on cold cuts and young cheeses. It adapts well to intense and even spicy foods

**Table service:** room temperature (16-18°C), white crystal goblets in the shape of a large tulip

**Cellaring:** 4/5 years after the harvest. Lay the bottles flat in a dark and cool place.



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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

Casato Prime Donne [casato@cinellicolombini.it](mailto:casato@cinellicolombini.it); Fattoria del Colle [info@cinellicolombini.it](mailto:info@cinellicolombini.it)

Sales [vino@cinellicolombini.it](mailto:vino@cinellicolombini.it); Public relations [pr@cinellicolombini.it](mailto:pr@cinellicolombini.it); Website: [www.cinellicolombini.it](http://www.cinellicolombini.it)