

# Donatella Cinelli Colombini

## Chianti Superiore DOCG

### 2020

The 2020 harvest is the second of an incredible series of 4 consecutive super harvests. Never before had southern Tuscany enjoyed such a golden age. Obviously, there is the reverse side of the medal: the last three were harvested with very few grapes.

Chianti Superiore 2020 is characterized by its richer, finer and more satisfying aromas than usual. These derive from the big difference in temperature between night and day which defined the entire maturation period.

The Superiore type identifies the Chianti coming from more suitable and less productive vineyards, therefore they give wines with better characteristics also in terms of shelf life.

This is a certified BIO wine (organic). It is a "farm" Chianti Superiore or rather a "family wine" produced from the grapes from Donatella Cinelli Colombini's vineyards at Fattoria del Colle. Vinified, aged and bottled in the same winery with the craftsmanship and the expertise of the three winemakers in the cellar.

Donatella has a long family tradition behind her. Her paternal ancestors built Fattoria del Colle in 1592 and her maternal ancestors are among the pioneers of Brunello di Montalcino.

The farm is located 404 meters above sea level in southern Tuscany on Neo-Quaternary soils with marine sands and clays. The vineyards are on the top of the hills in positions well exposed to the sun with excellent ventilation

**Type:** dry red

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

**Vintage characteristics:** mild and arid winter. Frost in mid-March. Spring characterized by bouts of powdery mildew. Very rainy June followed by a hot July. Very dry summer except for a big thunderstorm at the end of August and at the end of September.

**Grape types:** Sangiovese with small additions of grapes authorized in Tuscany.

**Grape harvest:** From September 27<sup>th</sup> to 29<sup>th</sup>; manual harvest with selection of bunches in the vineyard and of grapes on the sorting table in the cellar. Very homogeneous ripening, grapes with very small calibre

**Vinification:** A harvest of limited quantity but with grapes of extraordinary quality and the typical crunchiness of the best Sangiovese.

Excellent content of extractable polyphenols which has produced very colourful and fragrant musts.

**Quantity produced:** 16.000

**Colour:** brilliant ruby red

**Aroma:** winy with references to Sangiovese must and to violets. The hints of small ripe red fruits such as cherries, then plum and blueberry, and to finish with some floral suggestions. The aromas are rich, clean, dark and complex.

**Taste:** an excellent tannic and acidic architecture harmonizes with an abundant fruit in a perfect balance of exuberance, freshness and power. It is satisfying, fills the mouth with flavour and has a long and very pleasant finish.

**Analysis:** alcohol 13% vol; tot.ac. 5,43 g/l; vol. ac. 0,60 g/l; tot. SO<sub>2</sub> 75mg/l.

**Food pairing:** it is a gastronomic wine, that is, it was born to accompany food. It is very versatile and goes well with typical Italian dishes based on pasta, meat, cheese or cured meats but also with fusion cuisines or that from other cultures such as non-spicy Chinese dishes or Indian ones

**Table service:** room temperature (18-20°C), tulip-shaped white crystal goblets.

**Cellaring:** 4-5 years after the harvest. Lay the bottles down in a dark and cold place.



**Donatella Cinelli Colombini**

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