

Donatella Cinelli Colombini
ROSA DI TETTO
IGT Toscana Rosato
2022

Fattoria del Colle has a long tradition in the production of rosé wine. In the twentieth century it was called "Acqua di Tetto" (rooftop water) but Donatella Cinelli Colombini, taking over the management of the company in 1998, decided to abandon this name because it <<suggested a watered-down red>>.

She was inspired by two climbing roses which, for centuries, have grown on the facade of the villa and the farm chapel. They are the flowers visible on the label.

ROSA DI TETTO – NEW NAME AND NEW STYLE FOR THE FATTORIA DEL COLLE ROSÉ

The change of name also marked a stylistic change of this rosé towards a more refined, structured and long-lived type. Wine to drink throughout the meal where the imprint of Sangiovese was more marked.

The international success of rosé wines has brought with it the demand for wines richer in finesse, personality, with a greater imprint of the terroir of origin and of the grape variety.

In Donatella Cinelli Colombini's winery, the first in Italy with an entirely female staff, a long process took place to give a greater personality to the rosé. Recently, this research has been particularly difficult due to two harvests with very few grapes and therefore with very little rosé wine. It was the excellent quality of the grapes that made the difference and now the winemakers Barbara Magnani, Sabrina Buzzolan and Giada Sani, after waiting two years, are pleased to offer you a very small series of 1,333 bottles of IGT Toscana Rosa di Tetto.

Type: rosé.

Production area: Tuscany, Trequanda, Fattoria del Colle, Cenerentola Vineyard.

Classification: IGT Toscana Rosato

Vintage characteristics: very rainy winter and spring, summer with hot days alternating with storms. In September the sunny days and the cold nights allowed a perfect ripening of the grapes and enriched their aroma.

Grape variety: Sangiovese.

Grape harvest: From September 20th -21st . The grapes were hand-picked and carefully selected.

Fermentation: after being cooled with dry ice and having had the stems removed, the grapes were pressed and transferred into the stainless-steel vats; the temperature was maintained at around 4/6°C. After 18 hours the must was separated from the skins and transferred into a smaller container where the selected Sangiovese yeasts were inoculated. During the alcoholic fermentation that lasted about 20 days, the temperature was maintained at around 18°C, up until the complete running out of the sugar.

Quantity produced: 2,500 bottles.

Colour: tea rose brilliant pink.

Aroma: fine, rich, fragrant, with hints of green apple and exotic fruit and flowers and especially violets, typical of Sangiovese.

Taste: well balanced and very pleasant. Very tasty in the mouth, it has silky tannins and a freshness that balances the alcohol. Leaves a pleasant taste of red berries in the mouth.

Analysis: alcohol 13% Vol., Tot so2 65 mg/l, Free so2 20 mg/l

Serve with: good before the meal , during the meal and after the meal. It is perfectly matched with delicate dishes such as soups, fish, eggs, white meat and vegetables, and with soft not spicy cheeses.

Way of serving: 10-12°C in crystal tulip shaped wine goblets.

Storage: drink within a year and a half from production. Lay the bottles down in a dark and cool place.

Packaging: 0,750 l bottles packed in cartons for 3 and 6, and wooden boxes for 3 and 6 bottles too.



Donatella Cinelli Colombini

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