

# Donatella Cinelli Colombini

## Chianti Superiore DOCG

### 2021

Fattoria del Colle was very lucky in 2021: it was saved from the frost and hailstorms that hit many parts of the Italian and Tuscan vineyard.

A great fortune that the winemakers of Donatella Cinelli Colombini wineries wanted to live to the full by making a harvest with attention to every detail. The year was called the "puzzle harvest" because the vineyards were divided into small areas based on the ripeness of the grapes. The harvest calendar was built according to the maturation of each portion, ensuring that the small fermentation vats in the cellar were full every evening. A method that entailed greater costs, more staff and more time due to the constant movement from one vineyard to another. The result is greater respect for the fruit, which is always picked at the moment of its maximum potential and an increase in the quality of the wines.

#### WHAT IS CHIANTI SUPERIORE

The superior type indicates Chianti with superior quality characteristics and aging capacity. It is produced from vineyards with greater vocation and lower production. In this case it is a certified BIO (organic) Chianti Superiore and a "farmhouse" wine as we call it in Tuscany, that is, a "family wines" born in the property's vineyards, and then vinified, matured and bottled by the same company.

#### THE FATTORIA DEL COLLE IN TREQUANDA

The farm was built by the ancestors of the current owner Donatella Cinelli Colombini in 1592. It has an area of 334 hectares on high hills (400 meters above sea level) where the soil has a prevalence of marine sands and Pliocene sandstones. The biodiversity and integrity of the landscape are maintained thanks to the woods and the alternation of vineyards, olive groves and fields of cereals.

#### DESCRIPTIVE SHEET OF CHIANTI SUPERIORE 2021

**TYPE:** dry red.

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

**CHARACTERISTICS OF THE VINTAGE:** arid winter and rainy spring. In early April a frost fortunately spared the vineyards at Fattoria del Colle. The period from June to October was very dry with only a few storms which nevertheless allowed the vines to reach harvest time in full health.

**GRAPE VARIETY:** Sangiovese with small additions of other varieties authorized in Tuscany

**HARVEST:** From October 5<sup>th</sup>-6<sup>th</sup>. Manual harvest with selection of the bunches in the vineyard and of the grapes on the sorting table in the cellar.

**VINIFICATION:** 15 days in thermoregulated steel vats. After alcoholic fermentation, the wine remained macerating with the grape skins for 15 days.

**QUANTITY:** 16.600

#### TASTING AND TABLE SERVICE

**COLOUR:** bright ruby red

**AROMA:** vinous in its references to Sangiovese grapes with its characteristic scent of sweet violet. Fine and rich in references to red fruits such as cherry, plum and blueberry, finishing with some floral suggestions.

**TASTE:** perfectly balanced and very expressive. The tannins of Tuscan Sangiovese appear silky and harmonized by an excellent flavour. Excellent and pleasant persistence.

**ANALYSIS:** alcool 14,5 vol.; ac. Tot 5,23 g/l, ac. Volatile 0,72 g/l, so2 tot 80 mg/l; dry extract 29,7 g/l .

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

**TABLE SERVICE:** room temperature (18-20°C), white crystal tulip-shaped glasses.

**CELLARING:** 4-5 years after the harvest. Keep the bottles lying down, in a dark and cool place.



#### Donatella Cinelli Colombini

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