

Donatella Cinelli Colombini

Leone Rosso

ORCIA DOC

2019

Leone Rosso 2019 Doc Orcia 5 stars with Sangiovese and Merlot in a small and exclusive production born in the vineyards, vinified and aged at the Fattoria del Colle

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

The Leone Rosso wine is dedicated to the ancestors of Donatella Cinelli Colombini who built the Fattoria del Colle in 1592 and had a rampant lion in their coat of arms. The grapes for the Leone Rosso Doc Orcia are born in the vineyards of the farm.

This is 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 played an important role among the European free thinkers who gave birth to Protestantism.

It was their opposition to the Church that led the family to ruin and the Colle farm to be confiscated. The property was bought back by Donatella's great-grandfather, the engineer Livio Socini around 1919 who bought it, almost by chance, from bankruptcy. When he visited it, he realized that in the chapel and in the villa del Colle there were his identical coats of arms and he understood that fate had placed in his hands, after 400 years, the farm founded by his ancestor Claudio Socini.

A mysterious thread with the past that even Donatella Cinelli Colombini felt when her father Fausto gave her the Fattoria del Colle in 1998.

LEONE ROSSO DOC ORCIA 2019

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

DOC ORCIA THE MOST BEAUTIFUL WINE IN THE WORLD

The Orca appellation 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 of southern Tuscany, for the most part inscribed, since 2004, in the Unesco World Heritage Site precisely because of the agricultural landscape preserved over the centuries.

For this reason the Doc Orcia is defined as the "most beautiful wine in the world".

As well as the proximity of two very large DOCGs - Nobile and Brunello - has pushed the Orcia producers to grow qualitatively very quickly and create a distinctive identity towards the millions of tourists and hikers, especially foreigners, who arrive in the area attracted by the beauty of the places. and the goodness of the wines.

TYPE: dry red.

PRODUCTION AREA: Tuscany, Trequanda, Fattoria del Colle

CHARACTERISTICS OF THE VINTAGE: A rather dry year, with little rain in winter, a very rainy spring which delayed budding and disturbed flowering, resulting in the small size of the bunches. Hot summer but interrupted by large storms that hydrated the ground and lowered temperatures. September with sunny days and cold nights.

GRAPES: Sangiovese and Merlot

HARVEST: 16-20 September for the Merlot From 17-19 September for the Merlot 4-7 October for the Sangiovese. Manual harvest with selection of the grapes 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.

BARREL MATURATION: 6 months in French oak tonneaux

QUANTITY PRODUCED 20.000 bottles

COLOR: intense and brilliant ruby red.

BOUQUET: rich in suggestions that recall grapes, small ripe red fruits, spices and undergrowth.

TASTE: full, harmonious, intense, the flavor and alcohol balance well the tannins that appear very soft. The flavor extends pleasantly in the mouth with a savory persistence

Analysis: alcohol 15% vol; tot.ac. 5,18 g/l; vol.ac. 0,53 g/l; Tot. SO: 65 mg/l.

GASTRONOMIC COMBINATION: very versatile, it can accompany the entire meal. The Red Lion 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 goblet glasses with the shape of the large tulip.

AGING CAPACITY: 4/5 years after that of the harvest. Keep the bottles stretched out, in the dark and cold.



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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

Per le visite al Casato Prime Donne casato@cinellicolombini.it; Alla Fattoria del Colle info@cinellicolombini.it

Per il commerciale del vino vino@cinellicolombini.it; Per le relazioni esterne pr@cinellicolombini.it

www.cinellicolombini.it