

Donatella Cinelli Colombini

“Sanchimento”

IGT Toscana bianco

2023

A small series of only 1200 bottles of IGT Supertuscan BIO – organic that takes example from the orange technique. The white wine "Sanchimento" from Fattoria del Colle is produced with grapes from the vineyard surrounding the Chapel of San Clemente (or Chimento as the Saint was called in the Middle Ages). It is a small plot of one hectare planted in 1989 with the Traminer variety at 404 meters above the sea, facing north, on a soil of marine sand and clay.

L'ANNATA 2023

2023 will be remembered for the rainfalls and the downy mildew that hit the red grape vineyards hard but spared the pink Traminer bunches. A poor harvest therefore, but with perfectly healthy grapes thanks to the assiduous care of the grape growers and also to the cool climate which gave the Sanchimento 2023 an extraordinary aromatic richness

SANCHIMENTO AN ALMOST ORANGE SUPERTUSCAN

Sanchimento comes from organic grapes and, in the cellar, is produced according to organic protocols. The particular production process of this wine is the result of the creativity of Donatella Cinelli Colombini's three oenologists, who in three years of experimentation have developed a method capable of enhancing the characteristics of the vine, increasing the complexity of the wine and giving it distinctive characteristics.

Upon their arrival in the cellar, the grapes are cooled in small baskets then a quarter of them are fermented in terracotta amphorae from Impruneta with the orange system, i.e. with skins and without the addition of yeasts. The wine remains closed in the jar almost until bottling when it is combined with Sanchimento produced with the traditional method.

A complex, intense and at the same time fresh IGT Supertuscan to the point of pleasantly accompanying the entire meal.

PRODUCTION CHARACTERS OF SANCHIMENTO 2023

TYPE: dry white

PRODUCTION AREA: Tuscany, Trequanda, Fattoria del Colle

CHARACTERISTICS OF THE VINTAGE: very rainy year. There were rains in winter and spring with the maximum point in June. In the summer there were several storms even though temperatures rose significantly in July

GRAPE VARIETY: Traminer

HARVEST: 4-5 September . Manual harvest, the bunches were placed in boxes and refrigerated before vinification.

VINIFICATION: About a quarter of the grapes were vinified with the skins and with indigenous yeasts according to the orange wines technique for 12 days in an Impruneta terracotta jar. Here the wine remained to mature indoors and without skins for about 4 months.

The rest of the grapes were pressed and the must obtained was cooled to 4°C for static decantation of the lees. After 12 hours the clear must was decanted and left to warm up to 14°C when the yeasts were added. Fermentation lasted over two weeks at a temperature of 16-18°C. Before bottling the two types of wine were assembled and the "orange" part was approximately 20%

QUANTITY PRODUCED: 1.200 bottles

ANALYSIS: alcohol 12.5% Vol.; so2 110 mg/l; Feee so2 45 mg/l

ORGANOLEPTIC DESCRIPTION

COLOUR: intense and brilliant golden yellow.

AROMA: Very fine and rich in suggestions which, starting from bread crust and mineral notes, includes floral

suggestions, references to yellow fruits, including exotic ones, and citrus notes.

TASTE: a very pleasant balance between freshness and flavour. It has an important and salty flavour consistency that remains pleasantly in the mouth for a long time.

SANCHIMENTO AT THE TABLE

FOOD PAIRING: Very versatile even throughout the meal, it beautifully accompanies savoury snacks and meals based on delicate dishes such as vegetable soups, fish, shellfish, eggs, white meats, vegetables and fresh cheeses.

TABLE SERVICE: serve chilled (10-12°C), in tulip-shaped white crystal glasses.

CELLARING: to drink within three years of the harvest.

Keep the bottles lying down, in the dark and cold.

