

# Donatella Cinelli Colombini

## Chianti Superiore DOCG

2022

Having three excellent harvests one after the other is a very rare fact. All wine producers desire this but it almost never happens. <<In my professional career it is the first time I have seen a trio of TOP harvests such as 2020, 2021 and 2022 and I have been in the world of wine for over forty years>> said Donatella Cinelli Colombini complaining about only one thing: these were three scarce harvests, especially the last one.

Few very good and healthy grapes due to the 2021 frost which extended its effects into the following year and above all due to the seven months of drought which put the vines to the test and the winemakers forced to continuously hoe the earth. 2022 was a very hot year and budding occurred early, also leading to an early harvest compared to the normal calendar.

Sangiovese bunches were small, sparse, perfectly ripe with berries the size of chickpeas. The grapes that every producer would like to bring to the cellar but, in minimal quantities.

The small calibre of the grapes and their thick skins have allowed the creation of very structured and long-living wines.

### WHAT IS CHIANTI SUPERIORE

The Superiore 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 Chianti Superiore and a "farmhouse" wine as we call it in Tuscany, therefore a "family wine" born in the property's vineyards, and then vinified, matured and bottled by the same company

### FATTORIA DEL COLLE

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 crops.

### DESCRIPTIVE SHEET

**TYPE:** dry red.

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

**CHARACTERISTICS OF THE VINTAGE:** hot and arid vintage. The summer was interrupted by a huge disturbance on August 18th which helped the vines in the ripening phase. For this reason, at the time of harvest the analytical parameters of the grapes were perfect

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

**HARVEST:** From September 8<sup>th</sup> to 26<sup>th</sup>. Manual harvesting with selection of the bunches in the vineyard and the grape berries on the sorting table in the cellar.

**VINIFICATION:** Regular and very delicate vinifications so as not to increase the quantity of tannins which was spontaneously very high. Due to the cold nights, the temperature of the musts spontaneously remained within ideal parameters. Due to the significant presence of tannins, the macerations with the skins were longer than usual and the placing of the wine in the barrel was brought forward to before Christmas.

### QUANTITY

**PRODUCED:** 28,000 bottles

### TASTING AND TABLE SERVICE

**COLOUR:** bright ruby red

**AROMA:** vinous in its references to Sangiovese grapes with its characteristic hint of sweet violets. Fine with clear references to ripe red fruits such as cherry, plum, blueberry and ending with some floral suggestions.

**TASTE:** full, harmonious and intense. The structure and tannins, although evident, appear silky and balanced by the flavour. Excellent and pleasant persistence.

**ANALYSIS:** alcool 14 % vol.; ac. Tot 5.1 g/l, ac. Volatile 0.66 g/l, so2 tot 92 mg/l; estratto 31 g/l

**GASTRONOMIC PAIRING:** this is a gastronomic wine, created to accompany food. Chianti Superiore 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 or Indian preparations

**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 cold place.



**Donatella Cinelli Colombini**

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