



Donatella Cinelli Colombini

**CHIANTI SUPERIORE DOCG 2012
FATTORIA DEL COLLE**



An incredible vintage where Donatella went from despair to enthusiasm and where the vines demonstrated their intelligence.

2012, three torrid months without any rain and a great thinning out of the grapes to help the thirsty vines... and then a miracle: the showers arrive the first few days of September and that's how we got a 5 star vintage.

Not many clusters, but exceptional grapes, and sound. The clusters were loose and small, absolutely ripe and with the seeds perfectly lignified. These small grapes coloured your fingers as soon as you touched them, so the must consequently was very intense red, typical in great wines. The vines for producing the Chianti Superiore are at Fattoria del Colle in the southern part of the Chianti region, on hills at about 400 metres above sea level, with soil very rich in sea sands. An old territory which is uncontaminated and is cultivated with great attention of the environment.

The Chianti Superiore version is the excellence in the Chianti appellation. Donatella Cinelli Colombini's Chianti Superiore comes from her vineyards at Fattoria del Colle that are not very productive but well exposed to the sun and in the majority of cases, of more adult age.

Type: dry red

Production area: Toscana, Trequanda, Fattoria del Colle.

Vintage characteristics: the grape harvest was preceded by 12 dry months and a torrid summer with very high temperatures even at night. The leaves and the green shoots were used to shade the grapes. The grapes were thinned out twice.

Grape types: 90% Sangiovese, 10% Canaiolo.

Grape harvest: From September 10th to 15th. The grapes were handpicked and brought to the winery in 20 Kg crates in less than 30 minutes. The cool temperatures and sometimes even quite cold ones allowed us to bring in grapes at 20°C. After being de-stemmed the best grapes were selected on a sorting table, mechanically and manually.

Vinification: Pumping overs, punching of the cap and oxygenation of the musts were delicately done in respect of the characteristics and the integrity of the grapes.

Quantity produced: 13.000 bottles.

Colour: dark ruby red.

Aroma: full, intense, fragrant, recalls small ripe red fruits and exotic fruit.

Taste: soft, full, intense, warm, well balanced.

Alcohol: 13, % Vol.; tot.Ac. 4,7 g/l; vol Ac. 0,48 mg/l; tot. SO² 152 mg/l; extract 28,4g/l

Serve with: this wine is very versatile and can be served with the whole meal but is best matched with tasty meat dishes and cheeses.

Way of serving: at 18 - 20 °C in crystal tulip shaped wine goblets.

Home ageing: it can be kept well for 3/5 years from the harvest. Keep the bottles lying down in a cool dark place.