

# Cenerentola

Orcia DOC

2013

## Donatella Cinelli Colombini

2013 was a lucky year for the wines from Fattoria del Colle, and Cenerentola is the flagship of this vintage. Important wines because deep and complex, and so destined to last in time and to evolve into an extraordinary elegance.

<<In this vintage we have seen the ripening proceeded very slowly with the sugars and the acids that evolved side by side with the polyphenols in the grape skins. But contrary to the past the harvest that took place during the autumn rainfalls, actually sent home perfectly healthy grapes>> said Donatella Cinelli Colombini.

The Cenerentola wine gets its name from the fairytale where a young girl with two older stepsisters who were invited to the ball, tempts fate and in an adventurous way goes to the ball and wins over the prince charming. The Doc Orcia region too, to which Cenerentola wine belongs, was born for last (February 14<sup>th</sup> 2000) among the historic wine regions of Brunello di Montalcino and Nobile di Montepulciano. Young and with two step sisters but also with the ambition to reach the Prince's table and get him to fall in love. From this similarity comes the name of the wine.

Cenerentola is produced with two autochthonous varieties: Sangiovese the protagonist variety of great Italian reds, and Foglia Tonda (35%) and old Sieneese variety abandoned about a century ago. In 2001 Donatella Cinelli Colombini decided to take a bet on this variety and in the past few years has been able to reduce its clusters, which was the origin of its problems one hundred years ago.

**Type:** dry red

**Production area:** Toscana, Trequanda, Fattoria del Colle vineyards.

**Vintage characteristics:** rainy and snowy winter and spring. In fact the spring was the rainiest in 50 years. The temperatures were low and this with the humidity disturbed the development into grapes so reducing the quantity produced. The Fattoria del Colle harvest was consequently scarce but the small amount of grapes and their small dimension helped the ripening in autumn.

**Grape types:** 65% Sangiovese (Brunello), 35% Foglia Tonda.

**Grape harvest:** from September 10<sup>TH</sup> to October 03<sup>TH</sup>. The grapes were handpicked, the clusters carefully chosen in the vineyard and a selection of best grapes done in the cellar. Abundant and easy to extract polyphenols. Grape seed perfectly lignified.

**Vinification:** fermentation in stainless steel temperature controlled vats for 15 days.

**Ageing:** 12 months in 5-7hl French oak tonneaux and small barrels..

**Quantity produced:** 6.600 bottles

**Colour:** dark, brilliant ruby red

**Aroma:** complex, deep, fine, net hints of ripe red fruits and spices.

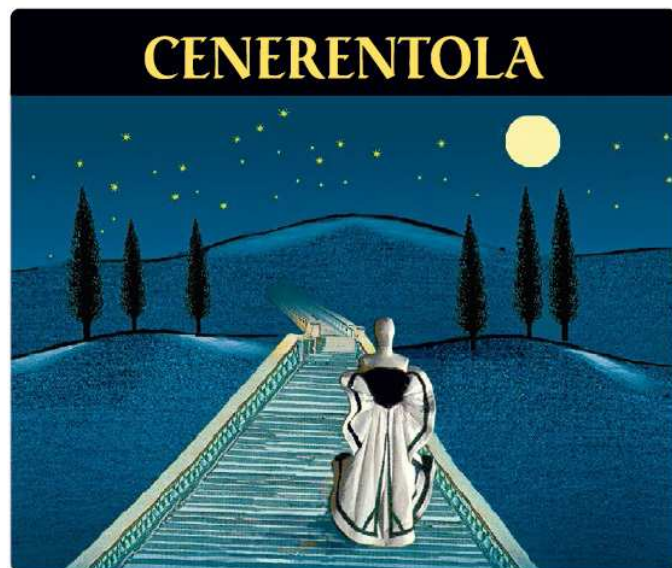
**Taste:** harmonious, the robust structure is perfectly balanced giving an intense and satisfying result which lasts pleasantly and at length in the mouth..

**Alcohol:** alcohol 14,5 Vol, ac. Tot 6,05 g/l, Vol. ac.0,57 g/l, tot SO2 100 mg/l, Total extracts 30,6 g/l

**Serve with:** may be served with important meats and aged cheeses. Avoid vinegar, raw onion and garlic, artichokes and asparagus,

**Way of serving:** Serve at room temperature (18-20 °C) in crystal balloon shaped wine goblets.

**Home ageing:** 10/20 years. Keep the bottles lying down in a cool dark place



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