

Donatella Cinelli Colombini

Leone Rosso

ORCIA DOC

2015

The 2015 harvest was perfect, rated 5 stars a harvest that many consider identical to 2010 because of the exceptional quality of the grapes and because of the similarity in the climate. In both years the rainy winter was followed by a very hot July and a warm August. The only big difference between these two great vintages is in the quantity of the grapes picked: in 2010 because of the spring showers that disturbed the flowering.

The cool September with cold nights and sunny days brought to a well balanced ripening of the grapes so that the concentration of the sugars and acids proceeded at the same pace with the noble substances – polyphenols – as in the skins.

The DOC Orcia denomination to which the Leone Rosso wine belongs was born on February 14th 2000 and is produced in 13 municipalities between the areas producing Brunello and Vino Nobile di Montepulciano.

Leone Rosso is born at Fattoria del Colle an estate that covers 335 hectares at 404 m above sea level on the crest of hills that face the Crete Senesi. The soil is made up prevalently of sands and sea clays. The vineyards are cultivated according to the organic regime, mainly by hand and with great care.

The name of the wine comes from the Socini blazon, these were ancestors of the present owner, Donatella Cinelli Colombini, and built the estate in 1592. This was then confiscated shortly after because they were members of the protestant reform- Fattoria del Colle was bought back for the family in by Donatella's great grandfather in 1919, and she has been running it since 1998..

Type: dry red.

Production area: Toscana, Trequanda, Fattoria del Colle

Vintage characteristics: very rainy winter and spring especially June. The vegetative cycle of the vines began very rapidly then halting in July with the arrival of the torrid heat. The showers during the flowering time reduced the number and dimensions of the grape clusters.

Grape type: Sangiovese 60%, Merlot 40%

Grape harvest: handpicked with a selection of the clusters in the vineyard and of the best grapes on the sorting table. The Merlot was picked from September 14th and the Sangiovese from September 20th

Vinification: the alcoholic fermentation lasted 10-12 days followed by an equally long maceration that kept the skins in contact with the wine

Barrel ageing: 6 month in French oak tonneaux

Quantity produced: 15.000 bottles

Colour: intense and brilliant ruby red

Aroma: fine, together with winey sensations from small red fruits and more spicy notes to be connected to the barrel ageing

Taste: harmonious and soft, medium build and intensity, it offers a satisfying and pleasing sensation. The tannic and acid structures are well balanced by the fruit with an equilibrium that seems the most important element of this wine

Analysis: alcohol 13,5 vol; Tot. SO₂ 90 mg/l ; extracts 29,2 g/l; tot.ac. 4,70 g/l; vol.ac 0,56 g/l;

Serve with: apt for the whole meal, it is exquisitely matched with cold cuts and young cheeses, and tasty soups.

Way of serving: room temperature (16-18°C), in crystal tulip shaped wine goblets.

Home ageing: 4/5 years after the harvest. Keep the bottles lying down in a dark and cool place.



Donatella Cinelli Colombini

Casato Prime Donne 53024 Montalcino (SI) tel 0577 849421 fax 0577 849353

Fattoria del Colle 53020 Trequanda (SI) tel 0577 662108 fax 0577 662202

Casato Prime Donne casato@cinellicolombini.it; Fattoria del Colle info@cinellicolombini.it

Sales vino@cinellicolombini.it; Public relations pr@cinellicolombini.it

www.cinellicolombini.it e mail: vino@cinellicolombini.it