

Donatella Cinelli Colombini - Fattoria del Colle

Cenerentola DOC Orcia



The DOC Orcia wine region was created in 2000 in Tuscany between the Brunello di Montalcino and Vino Nobile regions. There are similarities between the wine and the young woman in the fairy tale: both have two stepsisters, more famous and richer than them, and in the case of the Cenerentola DOC Orcia they are two neighboring wine regions for the Brunello and Nobile wines. To produce the Cenerentola wine, Sangiovese and Foglia Tonda grapes are used, and the latter is an old indigenous variety that was abandoned about a century ago and then rediscovered by Donatella.

Vinification: In 20- 80-100 hl steel vats equipped with thermoregulation for a duration of 15/25 days. The vinification and aging in cask of Sangiovese and Foglia Tonda wines takes place separately. They are assembled before bottling. The wines ages for 12 months in 5 hl French oak tonneaux and in small barrels.

Grape varieties : 65% Sangiovese Grosso, 35% Foglia Tonda

Altitude : 400 m ASL

Exposure : South, Southeast

Soil : Calcareous clay

Alcohol : 15%

Tasting notes :

Aromas of particular intensity, complexity and finesse. Ripe red fruits with some floral notes of violets and darker and spicy notes of pepper, juniper and citrus. Intense, round, and harmonious on the palate. Long, pleasant and savory finish.



Organic

Press Notes

Robert Parker Wine Advocate

2016	91 points
2010	90 points

Wine Spectator

2017	92 points
2016	93 points
2013	90 points
2010	91 points

James Suckling

2018, 2013	92 points
2016	93 points

AG Vinous

2019	94 points
2018, 2016	93 points
2017	92 points

Wine Enthusiast

2015	92 points
2013	92 points

