

Donatella Cinelli Colombini - Fattoria del Colle

Il Drago e le Otto Colombe IGT Toscana



Donatella Cinelli Colombini's all-female wineries dedicate this wine to one man: the agronomist. He is the dragon that is portrayed on the label, while the doves who surround him are the seven women who work with him in the winery. A very technical vinification process is performed starting with dry ice to lower the temperature of the grapes when they arrive at the winery. The destemming and crushing processes are done simultaneously to enhance the extraction of polyphenols. The wine ages for 18 months in French oak barrels.

Grape varieties : 60% Sangiovese, 20% Merlot, and 20% Sagrantino

Altitude : 400m ASL

Vineyard age : 15 years old

Grape yield : 6 tons per hectare

Exposure : South, Southeast

Soil : Calcareous clay

Alcohol : 14.5%

Tasting notes :

Black cherry, plum, tar and mineral flavors are the hallmarks of this solid yet fresh red. The tannins coat the gums, but this shows balance and fruit.

Press Notes

The Wine Advocate

2016 93 points

2015 92 points

Wine Spectator

2016, 2014 90 points

James Suckling

2015, 2013 92 points

AG Vinous

2019 92 points

2016 93 points

Wine Enthusiast

2019 92 points

