

Donatella Cinelli Colombini - Fattoria del Colle

Vin Santo del Chianti DOC



Donatella Cinelli Colombini's Vin Santo is made in a very traditional style that dates back many years to practices carried out at their original farm in southern Chianti. A few clusters of Trebbiano Toscano and Malvasia del Chianti are left out to dry in the loft of the villa, just as ancient practice dictates, and this delicious, aromatic wine becomes a precious treat to share with traditional desserts like panforte and biscotti. In order to continue to preserve family tradition, Donatella Cinelli Colombini has created a Vin Santo Loft in the Colle villa. The grapes are picked at the beginning of harvest and hung to dry in a ventilated room. In January vinification takes place and then the wine is stored in "caratelli" for 4-6 years. The barrels vary in size from 50L to 200L.



Grape varieties : Trebbiano Toscano and Malvasia del Chianti

Altitude : 462m ASL

Soil : Tufa and clay

Alcohol : 15%

Tasting notes :

Deep amber in color with intense aromas of honey. The wine is intense, full and very harmonious on the palate with a long, persistent finish. Delicious with Tuscan desserts, specifically dried fruit and biscotti.

Press Notes

Robert Parker Wine Advocate

2007	93 points
2002	95 points

Wine Spectator

2003	90 points
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James Suckling

2009, 2007	90 points
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AG Vinous

2007	94 points
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Organic

