Donatella Cinelli Colombini - Fattoria del Colle

Il Drago e le Otto Colombe IGT Toscana

Donatella Cinelli Colombini's allfemale 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

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.



www.banvillewine.com

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