



Cinelli Colombini
Agricoltori in Montalcino dal 1352

Morellino D.O.C. 2006



This red wine comes from the southern part of Tuscany and it is made mostly with Sangiovese, which locally is called "Morellino", plus a small percentage of Cilieggiolo and Merlot. The vineyards are situated on a hill at 250 metres on the sea level not far from the Tyrrhenian sea, with a very particular micro climate: long, sunny and bright days, cooler nights freshened by the sea breeze. All these factors contribute to a well structured and balanced wine with soft tannins and a very lively acidity. Even if the making of Morellino goes back for centuries its approach is very modern and pleasurable.

Sensory analysis: After a very rainy late autumn in 2005, the 2006 started with colder than average temperatures, and with little rainfall. The vegetative boost during the beginning of the springtime was within the average, but later there was a slower development, due to lower than average temperatures and several rainfall. The earlier summer showed very high temperatures, which kept until August in total absence of rain. This climate helped to balance again the boosts of the vines. August was fresher than usual with little rainfall, the water contribution has favoured the polyphenolic synthesis and the production of tannins in an optimum way. In September the temperatures raised and there were no rainfall. This favoured and guaranteed the optimum development of the sugars and of the balance acidity. The harvest began the 8th September and ended the 20th. The alcoholic fermentation in contact with the skins lasted 14 days at a temperature of 26°C. The wine refined 8 months in stainless steel vats and small/medium French oak barrels.

Chemical analysis: Alcool 14,08% - Ac. Tot. 5,4 g/l - Ac. Vol. 0,46 g/l - SO₂ libera 17 mg/l - SO₂ totale 25 mg/l - Residuo zuccherino 2,0 g/l - Estratto secco 29 g/l.

Sensory analysis: Intense and lively ruby red colour. A compelling and fruit nose with well-focused hints of red and black berry fruits, especially cherry and blackberries. The taste is warm, sapid, with smooth tannins well integrated with acidity. The aftertaste is pleasant and persistent.

Capacity of Ageing: 3-8 years. Keep the bottles horizontally at the temperature of 12°-14° C.

SERVING SUGGESTIONS

Perfect for roasted or grilled meats, for the traditional wild boar casserole dish and for seasoned cheeses. This wine even breaks the rules and becomes an excellent match for fish soups and any fish cooked with spices and tomato sauce.

Fattoria dei Barbi