

# Donatella Cinelli Colombini Brunello di Montalcino DOCG

Montalcino – Casato Prime Donne  
2013

In 2013 the ripening of the grapes was slow and the harvest took place at the end of September. A vintage like in the olden days, as described by Attilio Scienza famous and esteemed Viticulture professor at the University in Milan.. He was the first to understand the quality potential of the vintage.

Lower summer temperatures than the previous years, soil rich in water and a long vegetative cycle are what characterize the 2013 vintage, and are those that traditionally make wines that last, that are complex and memorable.

This characteristics are associated with another element that is just as important: in 2013 the rain disturbed the flowering and so the number and size of the clusters was inferior to usual. The scarce vintages are nearly always the higher quality ones.

To begin with, however, not everybody foresaw the exceptionality of the Brunello 2013, that, subsequently, after the barrel ageing has demonstrated to be of extraordinary complexity, elegance and finesse. A similar situation to the 1999 vintage, that started slowly and then was acclaimed one of the best vintages of the 20<sup>th</sup> century.

Casato Prime Donne, belonging to Donatella Cinelli Colombini, and where this wine is made, is on the Northern side of Montalcino, a hilly area surrounded by woods. This already belonged to Donatella Cinelli Colombini's ancestors at the end of the 16<sup>th</sup> century and during the centuries was always cultivated with crops and vineyards while the stone building where now the barrel ageing rooms are, was used as a hunting lodge and for honeymoons.

The total surface is of 40 hectares of which 16,5 vineyard, all Sangiovese variety. The vineyards are cultivated following the organic regime and manually.

**Type:** dry red.

**Production area:** Tuscany, Montalcino, Casato Prime Donne.

**Vintage characteristics:** Very rainy and snowy winter. The spring was cold and the rain made the buds fails. The veraison was very slow.

**Grape type:** 100% Sangiovese (Brunello)

**Grape harvest:** From September 26<sup>th</sup> to October 4<sup>th</sup>. The grapes were carefully chosen and handpicked. The choosing was done in the vineyard and in the cellar. Small clusters, mostly looses. Ripening very homogenous and perfect under the technological (pulp) and polyphenolic (skin) aspects. Grape seeds perfectly lignified.

**Vinification:** in stainless steel truncated cone vats open on top with a mechanical plunger. The alcoholic fermentation was followed by 10-15 days of maceration.

**Ageing:** first year in 5-7 hl tonneaux. These small containers are made by 5 small prestigious workshops, with oak from France cut following the natural wood line. The wine continued its ageing in 15-40 hl in Allier and Slavonian oak casks.

**Quantity produced:** 40,000 bottles.

**Colour:** very brilliant ruby red. The wine dances slowly in the glass underlining its richness.

**Aroma:** complex, fine, deep. The aroma of ripe small red fruits releases notes of jams that blend with spicy notes.

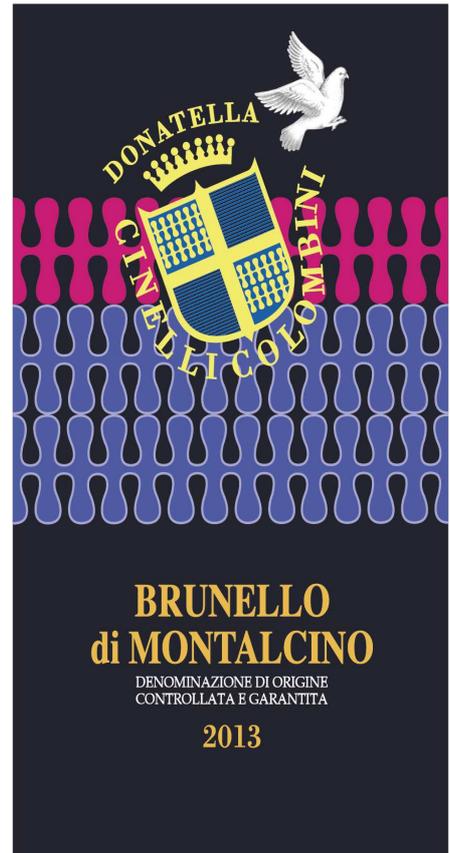
**Taste:** vertical and elegant, it opens up in the mouth very pleasantly. The tannins are soft and the solid acidic structure are well balanced by the richness in fruit. The finale is long and pleasant.

**Analysis:** alcohol 13,5% ; tot.ac. 5,1 g/l; vol.ac. 0,64 g/l;tot. SO<sub>2</sub> 100mg/l;

**Matching dishes:** important meat dishes and aged cheeses. Wine apt for great occasions

**Way of serving:** Room temperature (18°C). Use balloon shaped crystal wine goblets. Open at least one hour before serving and decant.

**Home ageing:** 20-25 years and more. Keep the bottles lying Down in a dark and cool place. Have the corks changed in Donatella Cinelli Colombini's winery, where the procedure is certified, 20 years after bottling



**Donatella Cinelli Colombini Az. Agr.**

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