

Donatella Cinelli Colombini Brunello di Montalcino DOCG

Montalcino – Casato Prime Donne
2015

A great vintage that has begun to be celebrated even before being released. The climatic conditions are similar to those in some of the best Brunello vintages, with a rainy winter and spring that well hydrated the soil, July extremely hot that sort of blocked the vegetative development that had begun in a rapid way, and August with storms alternated with very hot days, September on the other hand had great differences between night and day temperatures. This is a screenplay repeated every great Brunello vintage and seems to demonstrate that climate change is a real fortune for the Montalcino vineyards because the 5 star vintages have multiplied and the quality reaches levels never reached before.

The 2015 vintage will be remembered for its temperamental climate that in southern Tuscany missed Montalcino, but created havoc all around: in Torrita on July 5th, hails stones the size of an orange destroyed roofs and cars. In Buonconvento the Arbia River flooded on August 24th and entered the museums, houses, stores and even into the theatre, a real disaster.

Montalcino, it seems, had a divine protection, and the grapes reached harvest time in perfect conditions.

In fact when on September 14th our consultant wine maker Valerie Lavigne arrived the grapes were practically ready to be picked and presented themselves at their best. With Valérie there was an exceptional guest, Denis Dubourdieu, Dean of the oenology faculty in Bordeaux, one of the most powerful and feared men in the whole world of wine. Professor Dubourdieu had just one word to describe the vineyards at Casato prime Donne after having inspected them on foot, <<impeccable>>, in other words perfect.

Type: dry red.

Production area: Tuscany, Montalcino, Casato Prime Donne.

Vintage characteristics: Very rainy winter and spring. The bad weather interfered with the flowering reducing the number and dimension of the clusters. July was very hot. August with showers alternated with peaks of heat, and September sunny with night that were quite cold.

Grape type: 100% Sangiovese (Brunello)

Grape harvest: From September 21st to 30th. The grapes were carefully chosen and handpicked while on the sorting table the berries were separated from impurities. Grape seeds perfectly lignified and skins very soft and soluble.

Vinification: 15 days in small stainless steel and unlined concrete tanks, both truncated-cone shaped, temperature controlled and equipped with a system for mechanical punching down of the cap. After the alcoholic fermentation the wine stayed in contact with the skins for a further 15 days.

Ageing in wood: in big barrels and 5-7 hl tonneaux in French oak tonneaux made by hand, following the direction of the wood grain, from different tonnelleries and with different systems: steam, flame, and embers (Meyrieux, Adour, and Atelier Centre France). The last period before bottling the wine rested in bare concrete tanks.

Quantity produced: 42.000 bottles.

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

Aroma: complex, fine, deep, dark and clean. The aroma of ripe small red fruits releases notes of jams, and spices.

Taste: intense, harmonious, elegant, the tannins are silky and the excellent structure is well balanced by the richness in fruit with a satisfying fullness.

Analysis: alcohol 14% vol; tot.ac. 5, g/l; vol.ac. 0,74 g/l; extract 32,2 g/l; tot. SO₂ 73 mg/l;

Matching dishes: Wine apt for great occasions well matched with important meat dishes, game and aged cheeses.

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

Home ageing: 20-30 years and more, this is a great vintage for cellaring.

Keep the bottles lying down in a dark and cool place. Have the corks changed in Donatella Cinelli Colombini's winery, when the level of the wine descends to the shoulder of the bottle.



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