

Donatella Cinelli Colombini  
**IOsonoDONATELLA**  
**Brunello di Montalcino DOCG 2013**

IOsonoDonatella is a selection of only 1.000 bottles created for Donatella Cinelli Colombini for wine lovers who, like her, love a Brunello of great harmony and elegance. An exclusive “fine wine” apt for important occasion and as a gift, this wine is produced only during the best harvests and comes entirely from the Ardita vineyard. This is a plot of Sangiovese of about two hectares where the soil gives the grapes and wines an extraordinary finesse.

The IOsonoDonatella selection was created for the first time with the Brunello 2010 when Donatella Cinelli Colombini understood that her dream of making an exceptional Brunello had come true. A project that began in 1998 when she received from her mother Francesca, Casato Prime Donne on the Montalcino hill and began to renovate the winery. An impassioned grape grower’s dream that year after year has brought Donatella to obtain awards from all over the world.

The IOsonoDonatella bottles tell Cinelli Colombini’s story. On the bottle front the shape of a ring made out of glitter, with her crest in real gold. This symbolizes a medieval ring with a seal, these were subjects that Donatella studied when young and when she dedicated all her time to history of art and especially goldsmiths’ work from the 15th century. The pattern of “Pienza cloth” on the fan shaped box where every bottle is packaged also recalls her past as an art historian. A wine that has been studied in every detail, even in the packaging so as to talk about the producer and a grape grower’s dream of success coming true.

**Type:** dry red.

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

**Vintage characteristics:** Very rainy and snowy winter. In the spring the rain disturbed flowering reducing the number and size of the clusters. Veraison was very slow. “Old style” vintage with slow ripening, this makes complex, deep and long lasting wines.

**Grape type:** 100% Sangiovese. The grapes come from the Ardita vineyard planted in 2002 with 5,500 vines where we used the spurred cordon training system.

**Grape harvest:** From September 26<sup>th</sup> to October 4<sup>th</sup>. The grapes were handpicked with a careful selection of the clusters in the vineyard and carefully choosing of the best berries in the cellar. The grape clusters were small, loose, with small berries and perfectly lignified grape seeds.

**Vinification:** in truncated cone temperature controlled vats, open on top, with a plunger for punching the cap. We used select yeasts from Casato Prime Donne. After the alcoholic fermentation followed the maceration with the must remained always in contact with the skins for another ten days.

**Ageing:** two and a half years in 5-7 hl French tonneaux made by small artisan workshops that cut the staves following the natural line of the wood. Some of these tonneaux are bent with steam others with fire but they are all made with oak left outside to season for more than two years. Before bottling the wine stayed six months in an egg shaped nude concrete vat.

**Quantity produced:** 1,000 bottles.

**Colour:** bright ruby red, the richness of the wine is evident in the slowness with which it rotates in the glass.

**Aroma:** of great finesse, deep and complex. The characteristic of Montalcino’s Sangiovese is clearly evident and recalls ripe red fruits and spices.

**Taste:** extraordinarily pleasant, harmonic and elegant. This wine spreads sweetly all over the mouth hiding its solid tannic and acidic structure in the richness of fruit and in the perfect balance of its components. The persistency is long and pleasant.

**Alcohol:** 13,5 % vol

**Matching dishes:** important meat dishes and aged cheeses.

**Way of serving:** Room temperature (18°C). Use balloon shaped crystal wine goblets. Best to open at least one hour before serving, better still using a decanter. When it will have reached its 20 years of age than the Brunello IOsonoDonatella will need opening sooner, and to be served at a slightly higher temperature.

**Home ageing:** 30-40 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**

Casato Prime Donne 53024 Montalcino (SI) tel 0577 849421 fax 0577 849353

Fattoria del Colle 53020 Trequanda (SI) tel 0577 662108 fax 0577 662202

www.cinellicolombini.it [vino@cinellicolombini.it](mailto:vino@cinellicolombini.it)