

Donatella Cinelli Colombini

Brunello di Montalcino DOCG

Progetto Prime Donne
2015

Great Brunello 5 star vintage apt for a long ageing and for important occasions. Those who had a child in 2015 can keep bottles for their wedding

The Brunello di Montalcino Prime Donne is made only in the best years. It is a selection of about 6,000 bottles destined to high quality restaurants and wine stores all over the world.

This is the first Brunello produced and planned by women. In fact the winery that produces it, Casato Prime Donne in Montalcino, is the first in Italy to be all female staffed, including the wine maker. This is also the first red wine to be cellared that is created by a panel 4 international wine tasters: a wine store owner, a sommelier and two Masters of Wine: Astrid Schwarz, Daniela Scrobogna, Rosemary George MW, and soon to join them Madeleine Stenwreth MW. They choose the wine from different Sangiovese Brunello vineyards, and decide what type of oak barrels are to be used and finally the blend between different barrels.

Obviously the Brunello Prime Donne is liked also by men and it gets excellent ratings for the international press, but this wine is also a flagship for the feminine world of wine. In fact when in 1998 Donatella Cinelli Colombini launched the "Prime Donne Project" and women in wineries were very rare, this was the first wine to celebrate the importance of the feminine taste.

The Brunello Prime Donne is very traditional, with an excellent structure, velvety tannins and very harmonious. During the last ten years the tasters have always chosen the wines coming from the Ardita vineyard, on the top of the hill in front of Casato Prime Donne. A field planted in 2001 at 250 m above sea level, with a splendid exposition and a prevalently clayey and limestone soil.

Type: dry red.

Production area: Tuscany, Montalcino, Casato Prime Donne.

Vintage characteristics: Mild and rainy winter, very rainy spring. The vines began their vegetative cycle quickly and rapidly developed to then be blocked in July because of a great heat wave. The veraison began around July 20th. August with some showers alternated with hot and days. September with large differences in day and night temperatures.

Grape type: 100% Sangiovese

Grape harvest: From September 21st to 30th. The day to pick was decided upon by tasting and analyzing the grapes.

The grapes were handpicked and carefully chosen. In the cellar the sorting table permitted to discard impurities.

Vinification: stainless steel and unlined concrete tanks, both truncated-cone shaped and temperature controlled, open topped and with mechanical punching down of the cap. Each vat is of the size apt to hold the production of plots picked each day. After the alcoholic fermentation the wines remained 15 days together with its skins.

Barrel ageing: 5-7 hl French oak tonneaux made in 4 artisan workshops where the oak is cut along the grain of the wood. The use of barrels made of different oaks, of different provenance and made with different techniques is useful to increase the complexity of the wine and is like having a "fit to measure" giving every wine the barrel apt for it. The ageing

finishes in traditional 15- 40hl oak barrels from Slavonia. Before being bottled the wine rested in bare concrete vats. It was not filtered.

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

Quantity produced: 6,600 bottles.

Colour: brilliant ruby red. The slow rotation in the glass emphasizes its structure and richness.

Aroma: complex, fine, deep, full of hints of ripe small red fruits, under wood, exotic fruit and more sensual spices.

Taste: very distinct because of the perfect harmony of its two components: a solid structure, fullness of fruit, silky tannins, and the satisfying fullness of the taste that stretches elegantly into a very pleasant and persistent finale.

Matching dishes: important wine for important dishes, such as great pieces of roasted meats, aged cheeses and game.

Way of serving: Room temperature (18-20°C). Use balloon shaped crystal wine goblets. Preferably open one hour before serving and decant so as to favour oxygenation.

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 when the level of the wine descends to the shoulder of the bottle (around 2035).



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