

Brunello di Montalcino

RISERVA 2012

Denominazione di Origine Controllata e Garantita

Casato Prime Donne

Donatella Cinelli Colombini

The Brunello Riserva is practically a magical wine, because it can challenge time, and live decades, even centuries sometimes. At Casato it has been made only 8 times during the last 11 years.

The production of Brunello Riserva depends on the climate, the rainfall and the sun, mostly during August and September. It is possible to know right from the tasting of the grapes, this is when the picking dates are chosen. If in the vineyards there are Sangiovese grapes of extraordinary quality then it is possible to produce the Brunello Riserva.

That is the reason why it is made only in certain years and the quantity differs every time, even though it is always a small production. These productions are in fact always less than the requests by collectors and wine lovers from all over the world who wish to store these bottles in their cellars for important events.

The grapes nearly always come from a vineyard called Ardita on the highest point of Casato Prime Donne. This plot where the best clusters come from is delimited with red flags, the 5-7 hl French oak barrels where the Brunello Riserva ages for about three years are also flagged with red heart. Small signs that help the grape growers and the cellar staff remember where the small masterpiece is born, this masterpiece that needs constant care and attention until bottling time.

Brunello Riserva is made for a lengthy ageing. This means that it must have a tannic and acidic structure able to preserve it in time. To balance these characteristics and make it pleasing even when young it is necessary that there be richness in fruit (polyphenols) that give aroma and balance the power. The Brunello Riserva 2012 has all these characteristics.

Type: dry red.

Production area: Tuscany, Montalcino, Casato Prime Donne.

Vintage characteristics: Cold and dry winter with lots of snow. Very hot summer until September when the rain showers slowed the ripening of the grapes allowing the sugars to build up in the berries at the same rate as the growth of the extractable polyphenols.

Grape type: 100% Sangiovese (Brunello).

Grape harvest: from September 12-14th. Small clusters with regular ripening. Grapes seeds completely lignified. The harvest was manual, with a careful selection of the grapes, after two women on the sorting table discarded the defected berries.

Vinification: In stainless steel truncated cone shaped vats, each individually temperature controlled and open on top, so as to vinify without the use of pumps. The alcoholic fermentation went regularly with spontaneously low temperatures. It lasted 16 days and was then followed by 20 days of maceration.

Barrel ageing: 5 -7 hl small French oak tonneaux produced by 5 artisans who assure manual production. The type of oak, charring and dimension of the barrels has been specifically chosen based on the character of the wine. There has been no filtering before bottling.

Quantity produced: 6,600 bottles.

Colour: bright and intense ruby red. The slow movement in the glass emphasizes the structure and richness of the wine.

Aroma: extraordinarily fine and complex. The ripe red fruit mixes with spicy and exotic notes.

Taste: of great impact with silky tannins and a solid structure where acidity is well balanced with rich and abundant fruit. Harmonious in its vertical elegance, well expressed. Lasts pleasantly in the mouth

Analysis: alcohol 14,5% vol; Tot. ac. 5,2 g/l; vol. ac 0,79 g/l; SO₂ tot 98 mg/l;

Matching dishes: important meat dishes and aged cheeses. It needs food that is very intense in taste.

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

Home ageing: 30 years and more. Keep the bottles lying down in a dark and cool place. Have the corks changed in Donatella Cinelli Colombini's winery, a certified operation to be done 20 years from bottling.



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