

Donatella Cinelli Colombini

Rosso di Montalcino DOC

2018

This is our first organic Rosso di Montalcino.

In 2018 finally our vineyards obtained the BIO certification and from this vintage on the Rosso di Montalcino labels one can see the small leaf, distinguishing sign for respecting the environment. This respect of nature and tradition characterizes all of Donatella Cinelli Colombini's activities.

The 2018 harvest gave wines that are rich in aroma thanks to the diurnal temperature variation, in September, during the last phase of ripening.

Harvest in 2018 scarce of grapes and this required true courage in waiting to pick, the grape skins had to soften and be able to release into the must the noble substances that they contain: the polyphenols. In fact in 2018 the forecast was for rain and hail. If these storms really had arrived they would have ruined the clusters. Donatella and her cellar staff have bet on the sun, and they won the challenge bringing home really excellent grapes.

For the first time in 2018 we resumed the old tradition of the Montalcino grape growers, the grapes were chosen in the vineyard cluster by cluster picking only those of the same level of ripening. This permitted us to vinify in every vat grapes with similar characters. Obviously the grape growers work was slow, very slow and they had to return more than once in the same vineyards to pick, always choosing the grapes.

The advantage of this type of selective harvest is that you get perfect grapes both for Brunello di Montalcino and for Rosso di Montalcino.

TYPE: dry red.

PRODUCTION AREA: Toscana, Montalcino, Casato Prime Donne.

VINTAGE CHARACTERISTICS: Very rainy spring with an extremely rainy month of May. The summer alternated sunny and rainy days. September always sunny. The budding and the veraison took place regularly; the flowering though was disrupted by the rains reducing the number and sizes of the clusters. In September the vines were de-leafed especially where less exposed to the sun. The grapes that looked rigid and larger than average in size, half way through September slowly softened and shrank to reach the optimal conditions at the moment of being picked.

GRAPE TYPE : 100% Sangiovese .

GRAPE HARVEST: From September 24-25th. The grapes were handpicked and chosen in the vineyard and on sorting tables in the winery.

VINIFICATION: in stainless steel truncated cone shaped vats and in concrete vats open on top, punching downs and automatically temperature controlled. Autochthonous yeasts chosen at Casato Prime Donne.

BARREL AGEING: 6-12 months in 5-7 hl oak tonneaux.

QUANTITY PRODUCED: 44,000 bottles.

COLOUR: intense and brilliant ruby red.

AROMA: fine, net, nicely complex and intense, rich in fruity hints associated with cherries, raspberries, blackberries together with floral hints especially violets.

TASTE: harmonious, full, the tannins are silky and well balanced by the intensity in the mouth. Pleasantly long lasting

ANALYSIS: alcohol 13%Vol.; Tot. Ac. 5,2 g/l; Vol. Ac. 0,57 g/l; SO₂ Tot 84 mg/l

MATCHING DISHES: very versatile, well matched with tasty first courses, roasted or grilled meats, and cold cuts and semi aged cheeses

WAY OF SERVING: serve at room temperature (16-18°C), use tulip shaped crystal wine goblets.

HOME STORAGE: All of Montalcino's wines last in time but the Rosso di Montalcino is destined to be enjoyed young. Keep the bottles lying down in a cool (16°C) and dark place and drink within 5 years from the harvest.



Casato Prime Donne 53024 Montalcino SI, Italia, tel +39 0577 849421, fax 849353.

Fattoria del Colle 53020 Trequanda SI, Italia, tel.+39 0577 662108, fax 662202

www.cinellicolombini.it
vino@cinellicolombini.it