

BRUNELLO DI MONTALCINO
RISERVA 2015
Denominazione di Origine Controllata e Garantita
Casato Prime Donne
Donatella Cinelli Colombini

2015 is a 5 star vintage characterized by rich aromas on the nose and in the mouth by silky tannins. A great harmony and extraordinary finesse. A great Brunello

It is difficult to explain the Montalcino's luck in 2015, a year that will be remembered, by all the neighbouring areas, for the climatic excesses. In Buonconvento on August 24th the Arbia stream flooded the whole village, in Torrita rains stones the size of oranges burst through the roofs. In the Brunello region no problems at all, as if the Sangiovese variety had become San Giovese to protect the vineyards.

In fact shortly before the harvest when the consultant wine maker Valérie Lavigne came to organize the grape picking and brought with her the Director of the Bordeaux University Denis Dubourdieu, wine maker and professor of international fame. He described the vineyards at Casato Prime Donne with just one word <<impeccable>> .

The 2015 vintage was characterized by a hiccupping tendency. After the budding the vegetative cycle of the vines was faster than usual to then suddenly stop in July (the hottest in the last 200 years). Both in August and September the temperature range between day and night, and the storms, favoured an excellent synthesis of the perfumes in the grapes creating a note that makes this Brunello vintage stand out.

Casato Prime Donne, where the vineyards for making this wine are positioned, is on the north side of the Montalcino hill , on the side that has mostly benefitted from the climatic changes. Cold soil, cool climate allow for the ripening of perfect grapes: very gradual and very slow. Before the grape harvest the vineyards get divided into small parcels based on the tasting of the grapes. The area with the best quality potential is destined to the production of the Brunello Riserva

The harvest is done by hand, the clusters are picked one by one. The vineyards are cultivated according to the organic regime and certified so since 2018.

VINEYARD: Montalcino, Casato Prime Donne, Ardita vineyard

CLIMATE: 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

GRAPE HARVEST: From September 21st to 30th. The grapes were healthy, the clusters and berries were small. The ripening was homogenous and the grape seeds were perfectly lignified, the skins were soft and hydro soluble. Harvesting was done by hand with careful selection in the vineyard while once on the sorting table the berries were separated from impurities.

VINIFICATION: 15 days in small truncated-cone temperature controlled stainless steel vats all equipped with a mechanical plunger. Indigenous yeasts were used. Maceration in contact with the grapes skins lasted a further 15 days.

AGEING IN WOOD: in big barrels and 5-7 hl tonneaux French oak tonneaux made in different tonnelleries and with different charring systems to increase the wine's complexity. The Brunello Riserva does not get filtered before bottling.

QUANTITY PRODUCED: 10,000 bottles.

COLOUR: brilliant ruby red but pale, as is usual with Sangiovese. The wine dances slowly in the glass underlining its excellent structure.

AROMA: Very rich, deep, fine, hints of ripe small red fruits, citrus fruit and spices.

TASTE: extremely well balanced and fine. Very pleasant, it opens up softly in the mouth with great intensity and silky tannins. Finishes with a delicious persistence

ANALYSIS: alcohol 14% vol; tot.ac. 5,0 g/l; vol.ac 0,70 g/l; extract 33,2 g/l; tot. SO² 100 mg/l;

MATCHING DISHES: important dishes with meat and aged cheeses. Requires food with intense taste

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

HOME AGEING: 30 years and more. Lay the bottles down in a dark and cold place.

Donatella Cinelli Colombini's wineries carry out the substituting of the corks, certifying the operation, 20 years after the year of 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