

# Donatella Cinelli Colombini Rosso di Montalcino DOC

2019

Rosso di Montalcino BIO from a 5-star harvest produced with artisan care at Casato Prime Donne, the first Italian winery with an all female staff

<<In my experience as a wine producer, which is now very long, I remember only two other harvests like this: 2010 and 2016>> said Donatella Cinelli Colombini commenting on the 2019 vintage. A confirmation that Montalcino has had an increasing frequency of excellent vintages thanks to climate change that benefits inland Tuscany.

There are also other changes; contrary to the past, the great harvests of the new millennium, generally, are also abundant in grapes and the vineyards are still in vegetation during harvest.

Another feature of 2019 and of the other great recent harvests in Montalcino is the small size of the berries and bunches. <<It seems Cabernet>> the oenologist Valérie Lavigne told Donatella, visiting the vineyards to decide the harvest calendar. A comment that does not do justice to Sangiovese, king of Tuscan oenology, but that had a touch of truth because, in 2019, Sangiovese di Montalcino behaved exactly like the most famous French variety, by immediately giving a lot of colour to the must.

The Rosso di Montalcino comes from the same Sangiovese vineyards where Brunello is born. The grapes are chosen to become one of the two wines based on the component of alcohol, acids and polyphenols that must be more abundant for the type destined for long aging. Very few varieties have the extraordinary versatility of Sangiovese in producing excellent young wines and refined long cellaring bottles. But to obtain the two types it is essential to harvest the grapes by hand by dividing the vineyards, according to maturation, into small areas to be harvested, vinified and aged in barrels separately.

A great work and a great attention to detail, but it's worth it, the result is amazing.

**TYPE:** dry red.

**PRODUCTION AREA:** Toscana, Montalcino, Casato Prime Donne

**VINTAGE CHARACTERISTICS:** winter with little rain, mild temperatures and no snow. Rainy spring that delayed the beginning of the vegetative cycle and reduced the size of the bunches. Summer with hot days alternating with large thunderstorms that have hydrated the soil and lowered temperatures. First half of September was warm. Then the sky became overcast and the nights became cold with a temperature range that favoured the synthesis of perfumes.

**GRAPE VARIETY:** 100% Sangiovese

**HARVEST:** from 23 to 25 September. Manual harvest based on the choice of bunches in the vineyard. In the cellar the grapes were deprived of the stalks and the berries were selected on the sorting table.

**VINIFICATION:** in truncated cone shaped steel and cement vats with an open cap, punching down and automatic temperature control. Indigenous yeasts selected at Casato Prime Donne. Excellent content of polyphenols and maceration with grape skins longer than usual.

**AGING IN CASK:** 6-12 months in 5-7 hectolitres oak tonneau.

**QUANTITY PRODUCED:** 25,000 bottles

**COLOR:** intense and brilliant ruby red.

**AROMA:** rich, intense and of good complexity with vinous aromas that recall Sangiovese combined with fruity references, cherries, raspberries, blackberries together with floral suggestions especially of violets.

**TASTE:** satisfying, harmonious, full. Silky tannins balanced by fruit and alcohol. The persistence is long and pleasant

**ANALYSIS:** 14% Vol; ac tot 5,3 g/l; ac Volatile 0,56.g/l; dry extract 28,9 g/l.

**FOOD PAIRING:** very versatile, goes well with tasty first courses, roasted or grilled meats, cold cuts and medium-aged cheeses.

**TABLE SERVICE:** serve at room temperature (16-18 ° C) in large white tulip shaped glasses

**CELLARING:** Montalcino wines are all long-lived but Rosso di Montalcino is intended to be consumed when young. The bottles should be kept in a cool (16 ° C) dark place, laid down, and consumed preferably within 5 years of 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.cinelicolombini.it](http://www.cinelicolombini.it)