

Donatella Cinelli Colombini
Brunello di Montalcino DOCG
Progetto Prime Donne
2017

The Brunello Prime Donne 2017 is a small selection of 3300 bottles. To say that the grapes for this wine were chosen bunch by bunch is perhaps exaggerated but it is very close to the truth. It is an extreme selection, made by hand in a single day, employing over twenty people in the vineyard. An accuracy that has given rise to an incredibly elegant and harmonious wine. The Brunello Prime Donne 2017 has a "Mediterranean" character, will give its best as a young man and has the vigour of the hot vintage in which it was born.

Donatella Cinelli Colombini was much undecided whether to use this Brunello to produce a Riserva or for the Prime Donne selection. She submitted the question to the four super tasters who make up the tasting panel of Brunello Prime Donne. Due to Covid they could not meet in the cellar, as usual, and therefore they received the samples at home and gave a written response. They are two Masters of Wine, the English Rosemary George and the Swedish Madeleine Stenwreth, the wine shop owner Astrid Schwarz and the Sommelier Daniela Scrobogna. The 4 experts decided that this Brunello was worthy of becoming "Prime Donne selection" and that it represented the territory and the vintage well.

2017 was characterized by two climatic events: a frost at the end of April that affected almost the entire European vineyard that miraculously left Montalcino untouched and a very hot summer with 10 consecutive days, in August, with a temperature of 43 ° C. This last event also touched the Brunello vineyard.

The organic cultivation of the vineyards, the green manure, the frequent ploughing and the use of the foliage of the vines to shade the bunches have all contributed enormously to limiting the damage of the heat, demonstrating, once again, the great vocation of the territory of Montalcino and the advantage of respecting nature and limiting human intervention by letting the vines react independently, to climatic difficulties.

The Prime Donne Project was born in 1998 when Donatella Cinelli Colombini's mother gave her the Casato Prime Donne winery to create her own Brunello production. It consists of four parts: the first Italian winery with an entirely female staff, the Brunello selected by a panel of female tasters, the award focused on new models of femininity and the path with quotes by the winners of the award and the works of art by Tuscan artists.

The Casato Prime Donne is a property of 40 hectares on the North Slope of the Montalcino hill, 230m above the sea on land of Pliocene origin characterized by sands and sea clays. This is the coolest side of the Brunello area where ripening is slower. The building, which houses the barrel area, was built at the end of the sixteenth century by the current owner's ancestors and has around 17 hectares of vineyards cultivated with Sangiovese.

TYPE: dry red.

PRODUCTION AREA: Tuscany, Montalcino, Casato Prime Donne.

CLIMATE: Very dry winter and spring. At the end of April the frost just lightly touched the vineyard reducing, however, both the grapes and the leaf development. June almost as hot as in 2003. Summer and particularly August with intense peaks of heat over 40 ° C and little rain. The scarcity of grapes and leaf transpiration helped the vines to withstand the heat. In September, temperatures returned to the seasonal averages, helping the rebalancing of vines and grapes.

GRAPE VARIETY: 100% Sangiovese

HARVEST: 4th to 14th September. Extremely accurate manual harvest in the choice of bunches that come entirely from the side of the rows less exposed to the sun. Choice of grape berries in the cellar on the sorting table.

VINIFICATION: Vinification in truncated-cone shaped vats in cement with mechanical punching down. Selected yeasts were used at Casato Prime Donne.

MATURATION IN WOOD: 5 and 7 hectolitre French oak tonneau produced by 3 artisan workshops.

Before bottling, the Brunello spent a period in bare cement containers. It has not been filtered.

ANALYSIS: alcohol 14.50% Vol.; Tot. Ac. 5,2 g/l; Vol. Ac 0,74 mg/l; Extract 33,1 g/l; SO² Tot 42 mg/l

QUANTITY

PRODUCED: 3.300 bottles

COLOUR: bright ruby red. The solid structure of the wine is evident from the slow movement with which it rotates in the glass.

BOUQUET: floral notes that begin with violet and lavender and blend with small ripe red fruits and spices and liquorice.

TASTE: the most evident element is the harmony of the characters within a velvety elegance. A balance that includes a surprising freshness and a dense fabric with saline notes and soft tannins. Good and pleasant persistence.

FOOD PAIRING: gastronomic wine that must be accompanied by important dishes such as large pieces of roasted meat, aged cheeses and game.

TABLE SERVICE: Room temperature (18-20°C). White crystal glasses with large cup. It is better to uncork the bottle an hour before serving and to decant it taking care to promote intense oxygenation.

CELLARING: 30-40 years and over. Lay the bottles down, in a dark and cold place. Replace the cork in Donatella Cinelli Colombini's cellar when the liquid has dropped to the shoulder of the bottle (about 2035)



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