

Donatella Cinelli Colombini Rosso di Montalcino DOC

2021

Montalcino's series of extraordinary harvests does not seem to want to stop: 2019, 2020, 2021 and 2022. Never before has the land of Brunello lined up such a dazzling sequence.

Each vintage with different characteristics to create the desire and curiosity to taste them all. Rosso di Montalcino offers this opportunity rather quickly and here is the 2021, vigorous and velvety after six months spent in cask.

The young appellation of Montalcino is experiencing a period of particular success. A growing market demand that has literally emptied the cellars, monographic tastings by Sommeliers and journalists, an event that highlights "RED Montalcino" and a number of articles never seen before. In short, it is a trendy wine that young wine lovers like for its drinkability and pleasant and understandable style.

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The frost in early April drastically reduced the number and size of the bunches. Summer climate with extreme trends and peaks of heat over 40 ° C in mid-August. Some large thunderstorms mitigated the effects of the high temperatures even though the summer was dry overall with only 31mm of rain between June and the harvest. This reduced the size of the berries which reached full, healthy and homogeneous ripeness. The very strong temperature range, between night and day, in September favoured the synthesis of aromas, giving the future wine a particular aromatic richness. The small calibre of the grapes required great care in vinification, an elongation of the maceration in contact with the skins and an early start of aging in cask. In the end a velvety, exuberant wine with depth.

CASATO PRIME DONNE A MONTALCINO

Casato Prime Donne is a 40-hectare property on the north side of Montalcino. It belonged to the ancestors of the current owner Donatella Cinelli Colombini, already at the end of the sixteenth century. It was once used for hunting and for the honeymoons, today it is dedicated to wine and is made up of 17 hectares of vineyards, all of Sangiovese variety.

At the centre is the winery which is the first in Italy with a staff of women only. The Rosso di Montalcino label also symbolizes the family character of this property with the three doves that symbolize Donatella, her husband Carlo and their daughter Violante.

Type: dry red.

Production area: Tuscany, Montalcino, Casato Prime Donne.

Vintage characteristics: freezing in early April. Very dry spring and summer with two large storms to mitigate the effects of the heat.

September with very strong excursions between night and day.

Grape type: 100% Sangiovese

Grape harvest: from 27-29 September. The grapes were handpicked and carefully chosen on a sorting table.

Vinification: In truncated cone-shaped temperature-controlled steel vats, with a punching down mechanism. Indigenous yeasts selected at Casato Prime Donne were used. After the alcoholic fermentation the wine remained to macerate in contact with the skins for 20 days in the vats with closed cap.

Barrel ageing: 6 months in 5-7 hl French oak tonneaux

Analysis: alcohol 14,5% vol; tot.ac.5,0 g/l; vol.ac 0,43mg/l; Extract 32,1, g/l;.

Quantity produced: 20,000 bottles.

Colour: intense and brilliant ruby red

Aroma: complex, fine, deep, full of hints of ripe small red fruits, under wood, exotic fruit and more sensual spices.

Taste: the vinous aromas reminiscent of Sangiovese are combined with references to small ripe red fruits such as cherries, raspberries and blackberries together with floral elements and specifically violets.

Matching dishes: gastronomic wine designed to be drunk at the table together with tasty and not too fatty foods. Excellent for brunch and with cold foods such as meats and medium-aged cheeses. Perfect with savoury first courses, roasted or grilled meats.

Way of serving: serve at room temperature (16-18 ° C) in white crystal goblets in the shape of a large tulip.

Home ageing: Montalcino wines are all long-lived but Rosso di Montalcino is intended to be drunk when young. The bottles should be kept cold (16 ° C) in the dark, laying down and consumed preferably within 5 years from the harvest.

