

Donatella Cinelli Colombini
Brunello di Montalcino DOCG
Progetto Prime Donne 2020 BIO

Enthusiasts will be able to enjoy comparing Brunello 2019 and 2020 just like with two other super harvests: 2015 and 2016, all 5-star vintages. They are different vintages but extraordinarily good and elegant.

2020 vintage was warmer than the previous one and will thrill those who love Brunello which recalls compact and soft silk velvet. The Prime Donne selection is a very high expression of Brunello 2020 and is expressed with characters of particular finesse and elegance. The grapes, perfectly ripe, healthy, with well-lignified seeds and the typical crunchiness of the best Sangiovese. Even better analytical data compared to 2019: smaller sized grapes, higher extractable polyphenols and a good acid content. Very colourful and fragrant musts.

<<2020 was a year of anxiety and great joys >> remembers Donatella Cinelli Colombini <<< there was a spring frost which initially seemed to have spared the Casato Prime Donne vineyards but then manifested itself with a clear reduction in the bunches. During the harvest, however, we had incredible luck. The weather forecast promised thunderstorms and, on the tractors, the grape growers listened to Radio Maria while looking at the sky. Instead, the black clouds circled around us and the rain only arrived on the penultimate day of the harvest>> she says smiling.

BRUNELLO PRIME DONNE

The Brunello Prime Donne wine is a small selection of 5,000 bottles. It is the first long-aging red created for female consumers. It is chosen, with a blind tasting, from among the entire Brunello production of Casato Prime Donne, by 4 super experts. They are the Masters of Wine, Rosemary George and Madeleine Stenwreth, the wine shop owner Astrid Schwarz and the Sommelier Daniela Scrobogna. They give indications on the size and type of barrels in which to mature the wine and on the final assembly.

The grapes used to produce Brunello Prime Donne always come - totally or partially - from the Ardita vineyard which is one of the most qualitative on the Montalcino hill.

CASATO PRIME DONNE AND THE PRIME DONNE PROJECT

For four hundred years the Casato has passed from father to son or from mother to daughter, as happened recently, without ever being sold. [Donatella Cinelli Colombini](#)'s ancestors already owned it in 1592 and used it as a hunting and honeymoon house. A tradition that Violante Gardini Cinelli Colombini has wanted to continue by personally participating in the grape harvest, with her husband Enrico, since their first year of marriage.

40 [certified organic](#) hectares, of which 18 are planted with vineyards. The property is located on the NORTH EAST side of Montalcino, the cooler one, with soils of different textures but always with a significant presence of marine sands and clays. The vines are trained using spurred cordon and Guyot methods.

In recent years the Casato has become the symbol of female oenology because it is home to the first winery with a staff of only women: wine makers and cellar staff are women, sales and tourist reception workers are all women.

TYPE: dry red.

PRODUCTION AREA: Tuscany, [Montalcino](#), [Casato Prime Donne](#)

CLIMATE: In 2020 the winter was mild and the vines already had shoots when a cold spell arrived on 18-23 March. This frost reduced the size and number of future bunches. June was very rainy and the heat arrived in mid-July. Then very high temperatures until a big storm arrived at the end of August. Even in September the days were sunny but at night the thermometer dropped significantly, allowing the grapes to ripen physiologically and regularly.

GRAPE VARIETY: 100% [Sangiovese](#)

HARVEST: 23 September. Manual harvesting with careful selection of the bunches in the vineyard and of the grapes on the sorting table in the cellar.

VINIFICATION: in truncated cone-shaped bare concrete vats with open cap, puncher and automatic temperature control. The maceration in contact with the grape skins was longer than usual.

BARREL AGEING: 2 years in 5-7 hectolitre French oak barrels and tonneaux. At the end of ageing the wine was not filtered

ANALYSIS: alcohol 15% Vol.; Tot. Ac. 5,91 g/l; Vol. Ac 0,82 g/l; Dry extract 30,8 g/l; SO² Tot 61 mg/l

QUANTITY PRODUCED: 5.000 bottles

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

AROMA: fine, rich with a dark depth where hints of ripe red fruits, undergrowth and spices mix

TASTE: harmonious, it expands in the mouth with a satisfying, intense and velvety effect. The finish is long and pleasant

FOOD PAIRING: gastronomic wine that should be accompanied by important dishes such as large pieces of roast meat, mature cheeses and game.

TABLE SERVICE: Room temperature (16-18°C). White crystal goblet glasses with large bowl. It is better to uncork the bottle an hour before serving and decant it, taking care to encourage intense oxygenation

CELLARING: 20 years and more. Keep the bottles lying down, in a dark and cold place. Provide for the replacement of the cork in Donatella Cinelli Colombini's cellar when the liquid has dropped to the shoulder of the bottle (around 2035).



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