

Donatella Cinelli Colombini
Brunello di Montalcino DOCG
Tenuta del Casato Prime Donne
2018 BIO

2018 crowns the talent of Tuscan winemakers. A vintage that is very reminiscent of those of our grandparents and has given us a modern, elegant and richly scented Brunello

After a very dry 2017, the first half of 2018 was very rainy and replenished the soil's water reserves. A positive element for nature but also a challenge for those who cultivate the vineyards. 16 rainy days in January, 16 in February, 20 in March, 11 in April and 18 in May. In June the Sangiovese vines for Brunello had few bunches and a lot of grass also because we grow organically and therefore without herbicides.

THE 2018 VINTAGE IN MONTALCINO

An English summer, with an umbrella always at hand and, at the end of August an Arctic disturbance that whitened the Alps and stiffened the skin of the grapes in our vineyards. September had sunny days and almost winter nights. An anomalous climatic situation that has greatly helped the vineyards. The grapes became smaller and as they matured they softened and an amazing synthesis of aromas took place.

The aromatic richness is the characterizing element of the 2018 vintage.

HARVEST 2018

Defying the weather forecasts, which fortunately were wrong, the harvest was delayed until the end of September.

As I said, a real challenge as rain was forecast every day and instead only arrived when the harvest was almost over.

All the grapes were harvested by hand, leaving the best for last as our grandparents did. The vinifications took place at warmer temperatures than usual, especially at the end.

BRUNELLO DI MONTALCINO 2018

The distinctive elements of the 2018 Brunello are the richness of aromas thanks to the enormous variations in temperature between night and day of the ripening period and its modern style of an old-fashioned vintage that is drinkability combined with longevity.

CASATO PRIME DONNE WINERY

The estate where the Brunello 2018 was born extends for 40 hectares and is located in the northern area of the Montalcino area. It is at 225 meters above the sea with Pliocene soils of clays and marine sands. There are 17 hectares of vineyards of organically grown Sangiovese, and the cellar.

The Casato remained the property of Donatella Cinelli Colombini's family for over 400 years, passing from father to son. Her winery is the first in Italy with an entirely female staff

Type: dry red.

Production area: Tuscany, Montalcino, Casato Prime Donne.

Vintage characteristics: rainy winter and spring. Summer interrupted by thunderstorms. September with hot days and very cold nights

Grape type: 100% Sangiovese (Brunello)

Grape harvest: From September 24th to October 2nd. The grapes were carefully chosen and handpicked

Vinification: very careful vinification at slightly higher temperatures than usual especially in the final phase. 15 days in the bare concrete conical vats and use of selected yeasts at Casato Prime Donne. Maceration was shortened

Ageing in wood: in big barrels and 5-7 hl tonneaux in French oak tonneaux made by hand, from different tonnelleries and with oak aged for more than two years.

Quantity produced: 34,00 bottles.

Colour: brilliant ruby red.

Aroma: Very rich, fine and complex with references to spices, small red fruits and some more exotic suggestions

Taste: vertical, structured, well balanced with silky tannins and freshness and pleasant long finish

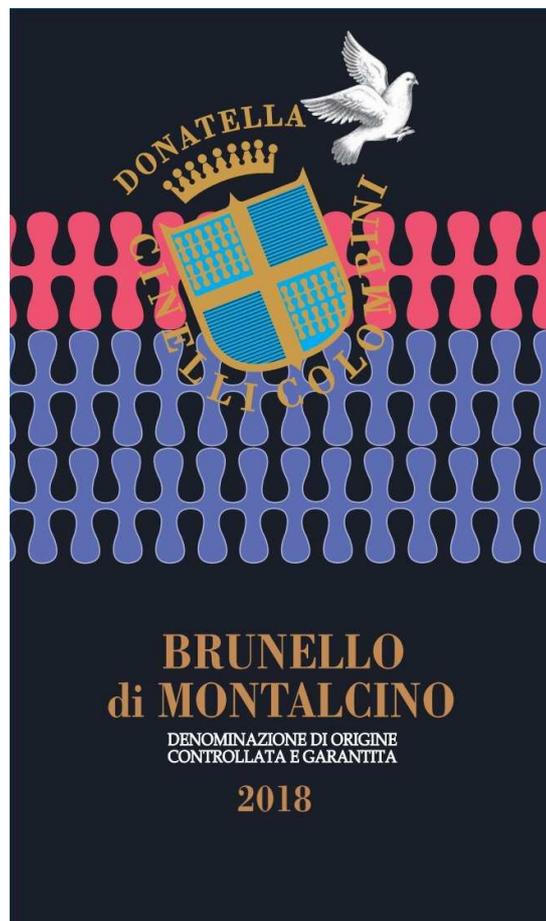
Analysis: alcohol 14.5%.vol; tot.ac. 5,5 g/l; vol.ac.0,74 mg/l; extract 30,4 g/l; tot. SO²38 mg/l;

Matching dishes: Wine apt for great occasions well matched with important meat dishes, game and aged cheeses.

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

Home ageing: 10-15 years and more, this is a great vintage for cellaring.

Keep the bottles lying down in a dark and cool place. Have the corks changed in Donatella Cinelli Colombini's winery, when the level of the wine descends to the shoulder of the bottle



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