

Donatella Cinelli Colombini
Brunello di Montalcino DOCG
Progetto Prime Donne
2018 BIO

Donatella Cinelli Colombini's first BIO Brunello. Eight years of waiting from the moment in which the certification began with the first three in conversion and then the harvest and the long journey of the wine in the cellar, up to the bottle.

The BIO rules do not allow the use of systemic chemicals and in 2018, a very rainy year, the winemakers of Casato Prime Donne had to work hard and very promptly to defend the vines from powdery mildew and downy mildew, but they succeeded.

THE 2018 VINTAGE IN THE BRUNELLO VINEYARDS

An "old-fashioned" vintage with a cold and rainy summer, very slow ripening and harvest on the normal dates of late September.

Very rainy winter and spring (16 rainy days in January, 16 in February, 20 in March, 11 in April and 18 in May). Summer alternated with peaks of heat and thunderstorms. In September, the sunny days and cold nights allowed a slow and gradual ripening of the grapes with a progressive decrease in the size of the berries and an excellent synthesis of aromas.

HARVEST AND VINIFICATION OF THE BRUNELLO PRIME DONNE 2018

Faithful to its "old-fashioned" character, the 2018 vintage also had a harvest similar to those of our grandparents, with the best grapes harvested last, and we divided the vineyards into many small portions that were vinified separately in many small 50 hl vats in bare concrete. Even the vinification was "old fashioned" with higher temperatures than usual especially at the end.

BRUNELLO PRIME DONNE

Brunello Prime Donne was produced for the first time with the 1993 harvest and is part of the Prime Donne project for the enhancement of female talent in the wine sector. A panel of 4 expert tasters tastes the future Brunello blindfolded and in all phases of its life: just born, in cask, in blending. They are the Masters of Wine, Rosemary George and Madeleine Stenwreth, the wine expert Astrid Schwarz and the Sommelier Daniela Scrobogna. Their judgments guide the work of the oenologists of the Casato Prime Donne winery for the production of a "feminine taste" Brunello that is released only in good harvests and in small quantities.

CASATO PRIME DONNE

The Casato belonged to Donatella Cinelli Colombini's ancestors at the end of the sixteenth century. In later centuries it was also used for hunting and the owners' honeymoon retreat. In recent generations it has passed from mother to daughter and in the future, it will go to Violante, continuing this tradition. Casato Prime Donne is the first Italian winery with an entirely female staff, it produces the Brunello Prime Donne selected by female tasters, finances the Award dedicated to those who promote the territory of Montalcino and to women who contribute to female success. It also hosts the quotes of the winners which are flanked by contemporary art installations performed by emerging Tuscan artists. They form the "Prime Donne trail" which enriches the tourists' visit of the vineyards and cellars.

Type: dry red.

Production area: Tuscany, Montalcino, Casato Prime Donne.

Vintage characteristics: winter and spring were very rainy this reduced the amount of grapes. In the summer the high temperatures were alternated with cold and rain. September was mild with cold nights and hot days.

Grape type: 100% Sangiovese

Grape harvest: October 1st. The grapes were handpicked and carefully chosen.

Vinification: In truncated cone-shaped vats, with a punching down mechanism. We used yeasts chosen at Casato Prime Donne.

Barrel ageing: 5-7 hl French oak tonneaux made in 3 artisan workshops. Before being bottled the wine rested in bare concrete vats. It was not filtered.

Analysis: alcohol 14.50% Vol.; Tot. Ac. 5,5 g/l; Vol. Ac 0,74 mg/l; ; extract 30,4 g/l; SO² Tot 38 mg/l

Quantity produced: 6,660 bottles.

Colour: brilliant ruby red. The slow rotation in the glass emphasizes its structure and richness.

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

Taste: very intense and harmonic. Vertical, with a solid structure well balanced by the alcohol and the fruit. Silky tannins, and a very pleasant and persistent finale.

Matching dishes: important wine for important dishes, such as great pieces of roasted meats, aged cheeses and game.

Way of serving: Room temperature (18-20°C). Use balloon shaped crystal wine goblets. Preferably open one hour before serving and decant so as to favour oxygenation.

Home ageing: 20 years and more. 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 (around 2035).



Donatella Cinelli Colombini Az. Agr.

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