

Donatella Cinelli Colombini

Brunello di Montalcino DOCG

Casato Prime Donne 2019 BIO

The 2019 super harvest marks the beginning of a lucky series for Montalcino with 4 excellent consecutive vintages. A circumstance that has never happened in the past resulting from the new climate.

The 2019 harvest is to be considered one of the best Montalcino harvests with small, loose Sangiovese bunches and grapes the size of a coin. A perfect grape for the production of a great aging Brunello. In fact, by transforming into wine, it immediately gave colour and aroma to the must. To fix the particular richness of noble materials deriving from the grapes, after alcoholic fermentation, the future Brunello 2019 underwent a very long maceration in contact with the skins and was drawn off with a delay of 10 days compared to normal.

BRUNELLO 2019 AND THE NEW CLIMATE

The 2019 Organic Brunello di Montalcino from Casato Prime Donne celebrates the effects of the new climate which has especially rewarded the cooler areas of Brunello. The northern area of the Montalcino hill, where Donatella Cinelli Colombini's estate is located, has always been considered the most humid and least sunny side. A circumstance that was once a misfortune and is now a fortune because, together with the richness of clay that makes the soil cold, it allows a gradual maturation of the grapes even in the current hot summers.

Obviously, the vines are cultivated differently from the past, for example, winemakers try to reduce the surface area of active (young) leaves to 80 cm² for each kg of grapes, in order to limit transpiration and therefore water consumption. Just as the management of the foliage of the vines has changed, which now serve to shade the grapes and protect them from the sun while they were once trimmed (cut). In fact, thirty years ago, the sun's rays were sought while now they are avoided. The ORGANIC vineyard like ours therefore has a messier appearance than in the past, with lots of grass and many shoots but this wild appearance also corresponds to a greater respect for nature and the needs of the vines.

CASATO PRIME DONNE

Casato Prime Donne is the first Italian winery with a staff of only women, the cellar masters, the three oenologists and the consultant, the sales and tourist reception staff, are all women. The winery organizes an award that valorises those who promote Montalcino and its wines but above all a female character capable of giving impetus and example to women. The winners leave quotes, which, together with the creations by Tuscan artists, form a meditative journey through the Brunello vineyards and enrich the visit to the winery. The 40-hectare property is located on the northern side of the Montalcino hill on land with 4 different types of soil mixture, where however the presence of marine clay is always abundant. There are 17 hectares of vineyards with the Sangiovese variety. The oldest is from 1975 while the others were replanted from 2001 onwards. The cellar for the ageing of Brunello in barrels is located in the basement of the building that the ancestors of the current owner, Donatella Cinelli Colombini, used since the end of the sixteenth century, for hunting and honeymoons.

DESCRIPTIVE SHEET OF BRUNELLO 2019 ORGANIC DEL CASATO PRIME DONNE

TYPE: dry red.

PRODUCTION AREA: Tuscany, Montalcino, Casato Prime Donne vineyards

CHARACTERISTICS OF THE VINTAGE: In 2019 the winter was mild and with little rain. Spring arrived late and was instead full of storms that slowed the budding and disturbed flowering with the result that the bunches grew smaller and more open than usual. In summer, hot days alternated with disturbances that hydrated the soil and lowered temperatures. The September sun and cold nights created ideal conditions for the ripening of the grapes. The perfect Sangiovese bunches were not damaged at all by two big storms on 22-23 September and on October 2nd.

GRAPE VARIETY: 100% Sangiovese

HARVEST: from September 23rd to October 3rd. Manual harvesting with selection of the bunches in the vineyard and choice of the grapes on the sorting table in the cellar.

VINIFICATION: 15 days in truncated cone-shaped bare concrete vats with open cap, puncher and automatic temperature control. Indigenous yeasts selected at Casato Prime Donne were used. Excellent polyphenol content and maceration with the grape skins longer than usual.

BARREL AGEING: 2 years and more in 20 hl barrels and 5-7 hl French oak barrels

QUANTITY PRODUCED: 45,500 bottles

TASTING AND TABLE SERVICE

COLOUR: bright ruby red

AROMA: fine, full of suggestions that refer to ripe red fruits, undergrowth, spices and tobacco.

TASTE: harmonious, full, rich, with a vertical freshness and soft tannins.

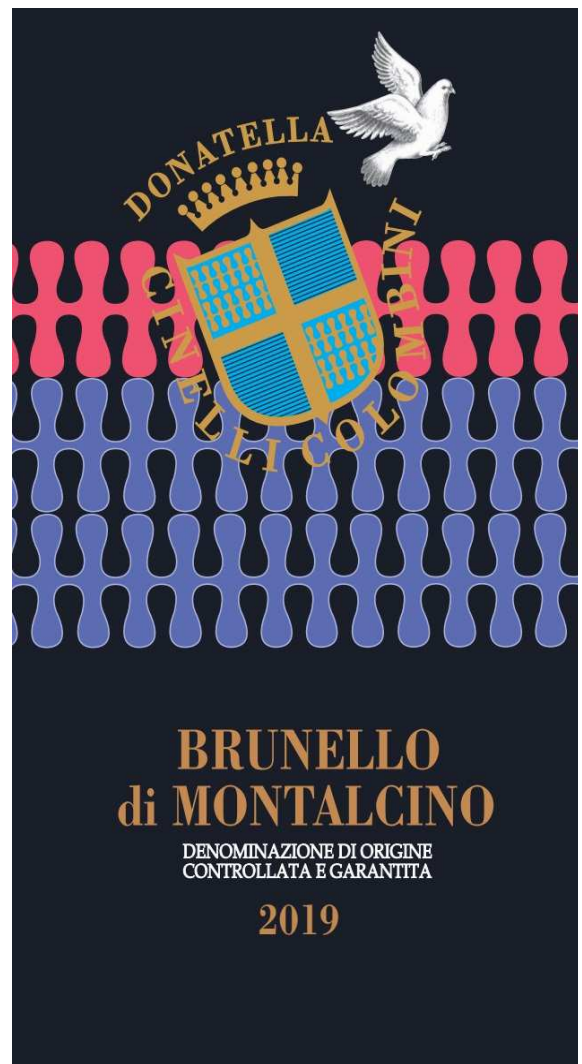
Long and pleasant finish

ANALYSIS: alcohol 14% Vol.; Tot. Ac. 5,6 g/l; Vol. Ac 0,68 g/l; Extract 29,4 g/l; SO² Tot 75 mg/l

FOOD PAIRING: wine for important lunches or dinners, it should be paired with mature cheeses, tasty meats and intense but not fatty foods.

TABLE SERVICE: Room temperature (18°C). Transparent crystal glasses with large bowl. It is better to uncork one hour before serving and decant.

CELLARING: 10-15 years and beyond. Have the cork replaced in our cellars when the wine level drops on the shoulder of the bottle. Keep the bottles lying down, in a dark and cold place.



Donatella Cinelli Colombini Az. Agr.

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