

Donatella Cinelli Colombini
Brunello di Montalcino DOCG
Progetto Prime Donne 2019 BIO

In Montalcino, 2019 will be remembered as the perfect Sangiovese harvest. Bunches and berries so small that the winemaker Valérie Lavigne said <<it looks like Cabernet>>

This harvest had two surprising characteristics: on the day of harvest the vines were still in vegetation, an unusual circumstance that also occurred in 2010. As in that magical year, the grapes were excellent and abundant. An increasingly frequent characteristic with the new climate in which the vines find balance with a higher number of bunches than in the past.

Another surprising element is the robustness of the grapes. Sangiovese has few layers of cells in the skins, which is why the rainfalls, during the harvest period, are feared by producers and expose the bunches to possible mildew attacks. Well, in 2019 there were two very strong storms, on 22-23 September and on October 2nd, which the Sangiovese survived intact.

With such a perfect grape, the must immediately showed extraordinary characteristics: intense colour and a wealth of impressive polyphenols. In order for these noble components to evolve well, very long macerations were carried out and the racking was delayed by a week -10 days.

BRUNELLO PRIME DONNE

Brunello Prime Donne was born in the first Italian winery with an entirely female workforce and is the first long-aging red created for female consumers. Every year 4 super experts taste all of Donatella Cinelli Colombini's Brunello and choose the barrels or tonneaux in which to mature this selection, as well as the final blend. They are the Masters of Wine, Rosemary George and Madeleine Stenwreth, the wine connoisseur Astrid Schwarz and the Sommelier Daniela Scrobogna. Based on their decisions, the winemakers at Donatella Cinelli Colombini's winery create Brunello Prime Donne, which is generally the most structured, and is produced only in the best harvests.

CASATO PRIME DONNE

Casato belonged Donatella Cinelli Colombini's ancestors at the end of the sixteenth century. In the following centuries it was also used for hunting and the owners' honeymoon. In recent generations it has been passed from mother to daughter and, in the future, it will go to Violante continuing this tradition. Casato Prime Donne is a symbolic winery for female oenology and it finances the award dedicated to those who promote the Montalcino area and to women who contribute to female success. It also hosts the quotes by the winners alongside contemporary art installations created by emerging Tuscan artists.

TYPE: dry red.

PRODUCTION AREA: Tuscany, Montalcino, Casato Prime Donne

CLIMATE: mild and arid winter. Very rainy spring, this delayed the start of the vegetative cycle and disturbed flowering. The small size of the 2019 bunches depended on this circumstance. In summer the rain and sun were alternated and the heat was moderate. Sunny September with cold nights and two episodes of bad weather.

GRAPE VARIETY: 100% Sangiovese

HARVEST: September 25th. Manual harvest with careful selection of the bunches in the vineyard and of the grapes on the sorting table in the cellar.

VINIFICATION: in truncated conical cement vats with open cap, puncher and automatic temperature control. Fermentation temperatures remained spontaneously low

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

ANALYSIS: alcohol 14% Vol.; Total Ac. 5.5 g/l; Vol. Ac 0.74 g/l; Dry extract 30.4 g/l; SO² Tot 70 mg/l

QUANTITY PRODUCED: 10,000 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: hints of small ripe red fruits combined with more exotic and spicy suggestions. Fine and elegant it has a fascinating and dark depth

TASTE: powerful and harmonious, it balances the solid structure with a pleasant flavour and softly velvety tannins. 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 (18-20°C). Transparent 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 winery when the liquid has dropped to the shoulder of the bottle (around 2035)



Donatella Cinelli Colombini Az. Agr.

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