

BRUNELLO DI MONTALCINO
RISERVA 2018
Denominazione di Origine Controllata e Garantita
BIOLOGICO
Casato Prime Donne
Donatella Cinelli Colombini

2018, a twentieth century style harvest with the grapes for the Brunello Riserva harvested last to capture every ray of sunshine and to pick very small bunches and berries

The Brunello of this vintage is characterized by a particular richness of aromas thanks to the cold nights of the entire maturation period and by the evident vocation for long aging.

2018 follows a year of extreme heat and therefore everyone welcomed the insistent spring rains with joy. In fact, the storms continued, making the winemakers work a lot and worrying the cellar staff because the bunches, and especially the berries, were too big. Furthermore, a disturbance of Nordic origin at the end of August had stiffened the grape skins. In September the positive turning point: sunny days made the grapes return to their optimal size, progressively softening the skins. To favour the action of the sun, the vines were stripped. The Sangiovese grapes for the 2018 Brunello Riserva were harvested on October 1st.

It is worth explaining how the harvest is planned at Casato Prime Donne in Montalcino. The vineyards surround the winery. They are on 4 different types of soil and with different exposure. During maturation the grapes are analysed to follow the evolution of sugars, acids and polyphenols, i.e. the noble materials contained in the skin. Shortly before the harvest, the oenologists taste the grapes and divide the vineyards into small areas with the same level of ripeness. The calendar and "geography" of the harvest is decided on the basis of this tasting and the weather forecast. First of all, the winemakers decide the day on which to pick the best grapes, destined to become Brunello Riserva, and build the entire harvest program around that date.

The harvest is done by hand, choosing each bunch. In less than 30 minutes the grapes pass from the vine to the fermentation vat. These are 50 hl conical concrete containers, open at the top. Generally, two are filled per day because, at the end of the day, the vat must be full. Brunello takes 15 days to be born.

Casato Prime Donne is a 40-hectare property of which almost half is a Sangiovese variety vineyard. The cultivation is organic, certified since 2018. Donatella Cinelli Colombini's estate already belonged to her ancestors in 1592. It is located in the northern area of Montalcino where the climate is cooler and the soils are colder and richer in clay.

VINEYARD: Montalcino, Casato Prime Donne

CLIMATE: rainy winter and spring. Summer interrupted by storms. September with hot days and very cold nights

GRAPE VARIETY: 100% Sangiovese

HARVEST: October 1st, the grapes were harvested by hand by selecting the bunches in the vineyard and the grape berries in the cellar on the sorting table

VINIFICATION: very delicate vinification with slightly higher temperatures than usual especially in the final phase. The alcoholic fermentation lasted 15 days. Truncated cone shaped bare concrete vats and indigenous yeasts selected at Casato Prime Donne were used. The maceration was shorter than usual.

AGEING IN WOOD: in 20 hl barrels and 5-7 hl French oak tonneaux, produced by small artisan workshops, with wood seasoned for over two years.

QUANTITY PRODUCED: 10,000 bottles

COLOUR: bright ruby red

AROMA: Full of suggestions that recall ripe red fruits, with some exotic suggestions, spices

TASTE: harmonious, satisfying, well balanced with silky tannins and a pleasant freshness. The finish is long with a delicious hint of bitter almond

ANALYSIS: alcohol 15% Vol.; Tot. Ac. 6.1g/l; Vol. Ac 0.7 g/l; Extract 33.4 g/l; SO² Tot 70 mg/l

FOOD PAIRING: important meat dishes and mature cheeses. Requires foods with an intense flavour and low fat

TABLE SERVICE: Room temperature (18-20 °C). Transparent crystal glasses with large bowl. Uncork a few hours before serving and decant.

CELLARING: 30 years and over. Keep the bottles lying down, in a dark and cold place. Donatella Cinelli Colombini's winery replaces the corks, certifying the operation 20 years after the year of bottling.



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RISERVA

2018

Donatella Cinelli Colombini

Casato Prime Donne 53024 Montalcino (SI) tel 0577 849421 fax 0577 849353

Fattoria del Colle 53020 Trequanda (SI) tel 0577 662108 fax 0577 662202

www.cinellicolombini.it / vino@cinellicolombini.it