

Donatella Cinelli Colombini Brunello di Montalcino DOCG

Montalcino – Casato Prime Donne
2012

The Casato Prime Donne winery belonged to Donatella Cinelli Colombini's ancestors already at the end of the 16th century when they were paying taxes for the cultivation of the land. It was used as a hunting lodge and for honeymoons, and for 4 centuries it has never been sold but has been passed down from one generation to another.

Since 1998 it is the first Italian winery to be staffed only by women: the cellar staff, the sales staff and the reception staff all are girls. The Casato Prime Donne wines are exported into 34 nations around the world and receive excellent ratings from wine critics all over the world.

This Brunello comes from 16 hectares of vineyard – pruning, cleaning, tying green harvest and harvest – all done by a team of 8 expert grape growers. Casato Prime Donne is on the northern slope of Montalcino, the cooler area that has had the most benefits from the surrounding the winery where only Sangiovese is grown. The vines are reared, pruned tied harvested all manually by a team of 8 expert grape growers. Casato Prime Donne is on the northern slope of Montalcino the cooler area that has had most benefits thanks to the global warming and particularly in the hot dry vintages such as 2012, is where absolute excellence is created. In the Brunello territory the 2012 vintage is considered a top year with 5 stars.

Type: dry red.

Production area: Tuscany, Montalcino, Casato Prime Donne.

Vintage characteristics: Cold and dry winter where not even the abundant snowfalls hydrated the soil. In the summer the temperatures went up a lot both during the days and nights, until in September the intermittent showers began that permit a balancing out of the acids and sugars in the grapes together with a parallel ripening of the polyphenols

Grape type: 100% Sangiovese (Brunello)

Grape harvest: From September 12th to 25th The clusters were carefully chosen and handpicked in the vineyard and there was a selection of the best grapes in the cellar. The clusters were small, loose and with individual grapes smaller than usual. The ripening was consistent in the vineyards and the grapes per perfectly healthy.

Vinification: in truncated cone vats open on top in the outdoor fermentation area. The vinification was much more regular than usual and the temperatures stayed moderate spontaneously. The vinification was delicate with punching of the cap to submerge the grape-skins without the use of pumps.

Ageing: first year in 5-7 hl French oak tonneaux made by small prestigious workshops, that cut following the natural wood line. Successively the wine is aged in 15-40 hl Allier and Slavonia oak casks.

Quantity produced: 34.000 bottles.

Colour: intense and brilliant ruby red, the richness of the wine is revealed in the slow way the wine rotates in the glass

Aroma: fine, complex, with hints of red fruits and spices. The later are due to the barrel ageing.

Taste: harmonious, intense, deep, complex and pleasantly satisfying, full, very long lasting.

Analysis: alcohol 14% Vol; tot.ac. 5,3 g/l; vol.ac 0,72 mg/l; extract 29,7 g/l; tot. SO₂ 98 mg/l;

Matching dishes: important meat dishes and aged cheeses.

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

Home ageing: 20-25 years and more. Keep the bottles lying Down in a dark and cool place. Have the corks changed in Donatella Cinelli Colombini's winery, where the procedure is certified, 20 years after bottling



Donatella Cinelli Colombini

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