

Donatella Cinelli Colombini Rosso di Montalcino DOC

2015

Well deserved 5 stars for this 2015 harvest. The Rosso di Montalcino from Casato Prime Donne fills us with enthusiasm.

Everybody is asking if the 2015 vintage will be a repetition of the 2010. You will be the first to give your opinion to this Rosso di Montalcino, while waiting for the Brunello that is still resting in the barrels.

In 2015 the ripening of the Sangiovese grapes was slow and perfect thanks to the position of the vineyards being on the cooler side of the Montalcino hill. The clusters reached the day of picking sound with a great balance in acidity, alcohol and polyphenolic ripening. Fantastic!

The 2015 harvest was a musical one: splendid grapes, sunny weather and in the fields 18 pickers among which many young adults with earphones as if they were joggers.

Maybe it was the music that gave them the right charge and rhythm because they were very rapid, with these red crates moving quickly. The cellar master Barbara Magnani had to ask them often to slow down so as to give the women time to choose the grapes carefully on the sorting tables before sending them into the fermentation vats.

A happy harvest, that even when the wine was in the cellar, continued to prove favourable with slower and longer fermentations than usual. The vinification started softly and proceeded for 10 days, very regularly, while, in other vintages the transformation of sugar into alcohol, took place in half the time. Fantastic!

TYPE: dry red.

PRODUCTION AREA: Toscana, Montalcino, Casato Prime Donne.

VINTAGE CHARACTERISTICS: Very rainy winter with a rapid beginning of the vegetative cycle of the vineyards thanks to the humidity in the soil. A torrid month of July slowed the process. Veraison at the end of July. Cool August with a slow and regular ripening of the grapes.

GRAPE TYPE : 100% Sangiovese .

GRAPE HARVEST: From September 18th - 25th. The grapes were handpicked with a careful selection in the vineyard. The grapes arrived very quickly into the cellar: from the moment they were picked to the arrival into the fermentation tank no more than 30 minutes passed.

VINIFICATION: in truncated-cone shaped stainless steel vats with cooling jackets and plunger, that allows the skins to be submerged as was done long ago, without the use of pumps. For the first time the Casato Prime Donne winery experimented with a naked cement truncated-cone shaped vat, just for this Rosso di Montalcino.

BARREL AGEING: 6-12 in 5 and 7 hectolitre oak tonneaux.

QUANTITY PRODUCED: 28,000 bottles.

COLOUR: very intense and brilliant ruby red.

AROMA: the fragrant notes connected to the grapes recall ripe small red berries and spices that come from the barrel oak.

TASTE: fine, full, soft, pleasantly harmonious in its equilibrium between tannic structure and richness in fruit. Pleasantly long lasting

ANALYSIS: alcohol 13% Vol.; Tot. Ac. 5 g/l; Vol. Ac. 0,66 mg/l; Extract 29,1 g/l; SO: Tot 66 mg/l

MATCHING DISHES: very versatile, well matched with tasty first courses that are not very fatty, such as soups, meat, and cheeses.

WAY OF SERVING: serve at room temperature (16-18°C), use tulip shaped crystal wine goblets.

HOME STORAGE: the red wines from Montalcino are all long lasting, but one cannot hope that the Rosso di Montalcino lasts decades like the Brunello. Keep the bottles lying down in a cool (16°C) and dark place and drink within 4 years from the harvest.



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