



Donatella Cinelli Colombini owns two estates in Montalcino and Trequanda in the heart of medieval Tuscany.



## CASATO PRIME DONNE MONTALCINO

In Montalcino the Casato Prime Donne runs 16 hectares of vineyard. Within the cellars, barrels and tonneau lie beneath frescoes showing the history of Montalcino. The winemakers are all female, a revolutionary work situation for Italy. Even the consultant winemaker is a lady, Valérie Lavigne, from the University of Bordeaux. With the 2009 harvest, the Tinaia del Vento vinification area was inaugurated, designed to vinify Brunello with local native yeasts and to put technology to good use in order to recreate conditions similar to those of yesteryear. In the vineyards around Casato there is a trail path with resting spots embellished with works of art.

## FATTORIA DEL COLLE TREQUANDA

The other estate, Fattoria del Colle in Trequanda, is in the Chianti and Orcia Doc regions. In addition to 23 hectares of vineyard, there are white truffles, fields of grain, olive groves, and a country inn with 18 apartments of different sizes, rooms with private bathroom, a villa with private pool, two swimming pools, a wellness centre, a restaurant and a cookery school. The hospitality that Fattoria del Colle offers in the old farmhouses is simple yet delightful. The furnishings are antique but the comfort is modern. The room once used by the Grand Duke of Tuscany and his lover Isabella is decidedly more exclusive. For aficionados of "useful" holidays, the estate organizes cookery and tasting courses, as well as week-long stays with lessons and guided tours dedicated to the countryside. The winery is very evocative: it begins with a medieval hermitage, crosses underground beneath the sixteenth-century villa, then rises up to the loft where Vin Santo is made. The vinification area state-of-the-art equipment and a spectacular panorama of the Crete Senesi.



### HOW TO FIND FATTORIA DEL COLLE

In Tuscany, 100 km south of Florence, 2.5 km from Trequanda. 25 km from Pienza, the town of Pope Pius II. 35 km from Montepulciano, the "pearl of the 16th century." 35 km from Bagno Vignoni, where it is possible to bathe year-round in the outdoor thermal water pools. 35 km from Montalcino, home of Brunello wine.

### HOW TO FIND CASATO PRIME DONNE

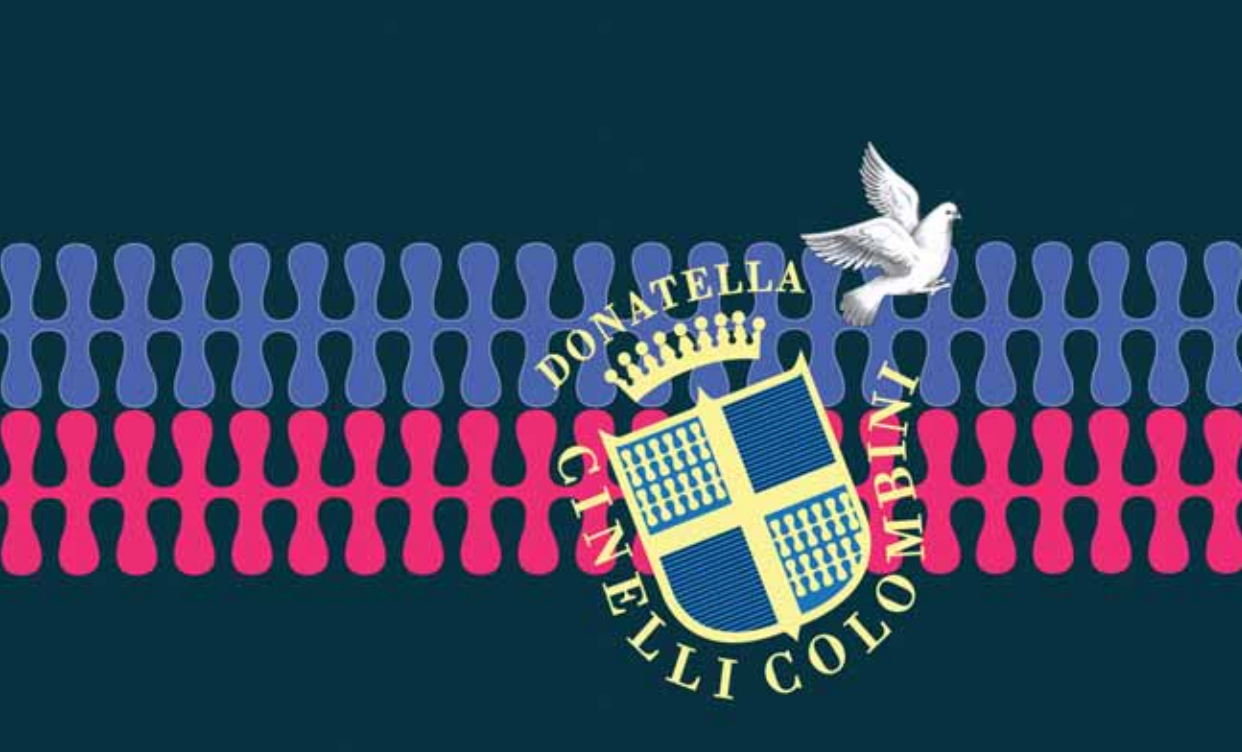
In Tuscany, 35 km south of Siena. Just outside Montalcino. From Montalcino take the SP45 route for Siena. After approx. 4 km, turn left following the signs for Abbadia Ardenga, and then signs for Casato Prime Donne. From Siena-Buonconvento, 2 km after Buonconvento, on the way to Montalcino, turn right and follow the signs for Abbadia Ardenga and then those for Casato prime Donne.

### DONATELLA CINELLI COLOMBINI'S ESTATES

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# Donatella Cinelli Colombini

Casato Prime Donne  
Montalcino

Fattoria del Colle  
Trequanda

## HISTORY OF THE ESTATE

In 1592 Donatella Cinelli Colombini's ancestors had begun to build Fattoria del Colle in Trequanda and were already paying taxes for the cultivation of Casato in Montalcino. These early forebears took part in religious disputes and consequently lost all of their properties. Three hundred years later, Fattoria del Colle returned to the family in 1919 thanks to Donatella's great-grandfather. The Montalcino ancestors always passed down the estate, mostly from mother to daughter. Indeed, for the past three generations, this property has been handed on from female to female. Donatella, too, will give Casato to her daughter Violante.

## DONATELLA CINELLI COLOMBINI

Donatella Cinelli Colombini has run the two estates since 1998 and has changed them radically by combining technology and tradition. Even the salvaging of the ancient Sienese rootstock "Foglia Tonda" comes from the synergy of grape-pickers and university researchers. Donatella has created a new line of high-prestige products that bear her name. The extra-virgin olive oil is sold only in the shops of her two estates, while the wines are sold in Italy and in 26 other nations. The leading products are the "Prime Donne Project" Brunello, the first important red wine chosen by and for women, and "Cenerentola" Orcia Doc based on the Foglia Tonda grape variety. "Casato Prime Donne" is also the name of the prize for journalism offered by the two wineries.



Donatella was born in Siena in 1953. She graduated in History of Medieval Art from the University of Siena, and served as the city's Chief of Tourism for ten years. In 1993 she founded the "Wine Tourism Movement" and invented "Wineday," the lucky event that brought success to wine tourism in Italy.







**Brunello di Montalcino**  
DOCG



Denominazione di Origine Controllata e Garantita. This wine comes from two small vineyards of 11 hectares surrounding a building dating back to the 16th century, "Casato Prime Donne." Here the Brunello spends at least two years in oak barrels and tonneau. Surrounding the barrels are frescoes depicting the history of Montalcino. Grape type: 100% Sangiovese Brunello. Colour: dark ruby red that turns garnet with ageing. Aroma: full, rich, fine, recalling spices and small red fruits. Taste: full, intense, harmonious and warm. Serve at 18°C.

**Brunello di Montalcino**  
Progetto Prime Donne  
DOCG



Denominazione di Origine Controllata e Garantita. The first important red wine chosen by female tasters: Maureen Ashley, Master of Wine, the German wine-shop owner, and expert Astrid Schwarz, one of the best Italian sommeliers, Daniela Scrobogna and the Italo-American PR officer Marina Thompson. Grape type: 100% Sangiovese Brunello. Ageing: two and a half years in large oak barrels. Colour: intense and brilliant ruby red. Characteristic aroma: intense, fine, spicy. Taste: dry, warm, robust, harmonious, lingers at length in the mouth. Serve at 18° C.

**Brunello di Montalcino**  
Riserva DOCG



Denominazione di Origine Controllata e Garantita. The Brunello wine was born to challenge time. The Riserva type is produced with the best grapes, and has long proved itself suitable to last for decades in the bottle. Grape type: 100% Sangiovese Brunello. Ageing: three and a half years in oak barrels. Colour: dark and brilliant ruby red. Aroma: intense, full, rich in spicy notes and hints of ripe small red fruit. Taste: full, intense warm, harmonious. Serve at 18°-20° C.

**Rosso di Montalcino**  
DOC



Denominazione di Origine Controllata. The three doves shown on the label stand for Donatella, her daughter Violante, and her husband Carlo who shares his wife's great passion for red wines. This Rosso di Montalcino is refined for at least one year in oak barrels which enhance its powerful structure. Grape type: 100% Sangiovese Brunello. Colour: dark ruby red. Aroma: clear hints of small red fruits, lingers at length. Taste: intense, harmonious, reasonably warm and suitably tannic. Serve at 18°C.

**Chianti Superiore**  
DOCG



Denominazione di Origine Controllata e Garantita. The word "superior" means that greater selection goes into making this type of Chianti, which therefore reaches a higher quality. This wine is produced with grapes from vineyards surrounding the villa at Colle. Grape type: 90% Sangiovese, 10% Canaiolo Nero. Refined one year in cement vats. Colour: dark and brilliant cherry red. Aroma: frank, intense, fruity and floral with a clear reference to violets. Taste: harmonious, dry, sapid, suitably tannic, evolving in time into greater softness. Serve at 18°C.

**Cenerentola**  
ORCIA DOC



Denominazione di Origine Controllata. The wine Cenerentola (Cinderella) is an OrCIA Doc, a new denomination born in the year 2000 between the Brunello and VINO Nobile regions. Just like Cinderella in the fairytale, the wine has two richer and more famous stepsisters. Who will Prince Charming choose? Grape type: 65% Sangiovese and 35% Foglia Tonda. Ageing: one year in oak barrels. Colour: dark ruby red. Aroma: fine, full, recalling ripe red fruits. Taste: intense, harmonious, smooth, robust. Serve at 18°C.

**Il Drago e le Otto Colombe**  
IGT



Indicazione Geografica Tipica. Donatella Cinelli Colombini's all-female wineries dedicate a wine to Donatella's husband Carlo Gardini. He is the dragon that appears on the label, while the doves surrounding him are the women who work in the winery and sell the wines. Grape type: 60% Sangiovese, 20% Merlot, 20% Sagrantino. Ageing :18 months in tonneau. Colour: very dark ruby red. Aroma: fine, complex with a prevalence of spicy notes as a result of barrel-ageing. Taste: powerful wine with good structure. Serve at 18°C.

**Leone Rosso**  
ORCIA DOC



Denominazione di Origine Controllata. The rampant lion is the symbol of Donatella Cinelli Colombini's ancestors who built Fattoria del Colle in 1592. The wine is obtained from Sangiovese and Merlot grapes from the vineyards surrounding the estate. Grape type: 60% Sangiovese, 40% Merlot. Ageing: six months in tonneau. Colour: ruby red with violet hues. Aroma: fragrant, fine with floral and fruity components. Taste: full, warm, immediate and soft. Serve at 18°C.

**Sanchimento**  
IGT



Indicazione Geografica Tipica. This wine is named after the vineyard where it is made. The vineyard in turn takes its name from the Chapel of San Clemente, built in 1592, which stands at the beginning of the rows of vines. Chimento is the local name for Pope San Clemente, martyred in Asia Minor during the first century A.D. Grape type: Traminer. Colour: light golden yellow. Aroma: fine intense, pleasantly fruity and floral with hints of exotic fruits. Taste: fresh, sapid, harmonious, immediate and persistent. Serve at 10°-12°C.

**Rosa di Tetto**  
IGT



Indicazione Geografica Tipica. Producing a rosé is a tradition at Fattoria del Colle. This particular wine gets its name from the 300-year-old climbing roses which reach towards the roof over the villa's facade. Grape type: Sangiovese. Colour: brilliant pink. Aroma: ethereal, distinct, fragrant, very fine, floral, with clear hints of green apple. Taste: dry but soft, with a nice body, hints of berries such as bilberries and raspberries. Serve at 10-12°C.

**Extra-virgin Olive Oil**  
Terre di Siena DOP



Connoisseurs of extra-virgin olive oil recognize Trequanda as one of the best areas in the world. This land is extremely propitious for the cultivation of olive-trees which are grown almost entirely with organic methods since they do not require chemical treatments. Types of olives: 65% Frantoio (Correggiolo), 35% Moraiolo, Leccino, 5% Pendolino (Pollinator) and some Olivastra. Picking method: by hand; the olives are picked one by one from the tree when they are still quite green during the months of November and December. Pressing method: traditional grindstones; extraction by continuous system.

**Chianti and Brunello**  
Grappa



These are obtained from grape-skins which are fermented and steam-distilled in a discontinuous still immediately after the racking. They are aged in oak casks. Colour: white and perfectly limpid. Aroma fine, intense, frank, ethereal with definite hints of the grapes. Taste: intense and persistent. Alcohol: 42° vol.

**Vin Santo del Chianti**  
DOC



Denominazione di Origine Controllata. Like every farm in Chianti, Fattoria del Colle has lofts full of Vin Santo barrels called "caratelli." At the present day, the Vin Santo is aged in an attic of the 16th-century villa. Ageing lasts from four to seven years. Grape type: Trebbiano toscano and Malvasia del Chianti. Colour: golden yellow. Aroma: very intense, very persistent and ethereal. Taste: harmonious, full and warm.

**Passito di Traminer**  
IGT



Donatella Cinelli Colombini's husband and her cellar-master are both passionate about sweet wines. For a long time they yearned to make a passito with the Traminer grapes from the small vineyard above the chapel at Fattoria del Colle. Carlo Gardini and Barbara Magnani's insistence led to the creation of a small but top-quality production of passito, which is extraordinarily refined and fragrant. Grape type: Traminer aromatico. Colour: golden yellow. Aroma: aromatic, hints of honey and ripe fruit. Taste: full, sweet, with hints of flowers, honey and yellow fruit. Serve at 8°-10°C.

