

Donatella Cinelli Colombini - Casato Prime Donne

Rosso di Montalcino DOC





The three doves on the label represent Donatella, her husband Carlo, and their daughter Violante. Vinification in stainless steel temperature-controlled vats for 14 days, punching down once or twice a day, until the end of the fermentation. The wine ages for one year in oak barrels. Beginning with the 2018 vintage, this wine is made with certified-organic grapes.

Grape varieties : Sangiovese (Brunello)

Altitude: 225m ASL

Vineyard age: 15 years old

Grape yield: 7 tons per hectare

Exposure: Southeast

Soil: Pliocene (sedimentary rock) and clay

Alcohol: 13.5%

Tasting notes:

A ruby red color with notes of vanilla, berries, and spices, which provide a long delightful finish. Intense yet harmonious palate with wonderfully balanced tannins.

Press Notes

Robert Parker Wine Advocate	
2019	90 points
Wine Spectator	
2018, 2016	90 points
2015	91 points
James Suckling	
2022, 2017, 2014	90 points
2020, 2016, 2015	91 points
AG Vinous	
2020	90 points

2018

92 points



ROSSO di MONTALCINO
DINOMINAZIONE DI ORIGINE CONTROLLATA

CASATO PRIME DONNE - MONTALCINO

Organic

