

Donatella Cinelli Colombini - Casato Prime Donne

Brunello di Montalcino Riserva DOCG



The regular vinification process lasts 16 days. Maceration of the grape skins occurs during the entire fermentation and post-fermentation period. The wine is aged in barriques in the beginning, then in 5-7 hl barrels, and they finally rest in 30-40 hl oak barrels. Carlo Ferrini's influence as consulting enologist is evident in this Tuscan style wine that shows power, elegance and persistence.

Grape varieties : Sangiovese (Brunello)

Altitude : 220m ASL

Alcohol : 14%

Tasting notes :

Bright and intense ruby-red color. Complex and intense nose with hints of ripe red jammy fruit, spice, vanilla, black pepper and tobacco. It has an intense yet balanced palate with great structure and a nice richness in polyphenols. A powerful "big" wine.



Organic

Press Notes

Jeb Dunnuck

2018 94 points

Robert Parker Wine Advocate

2019, 2010 95 points

2018 92 points

2016 95+ points

2015, 2013 94 points

2012, 2006 93 points

Wine Spectator

2018, 2012 92 points

2016, 2008 93 points

2015 95 points

2010 97 points

James Suckling

2016, 2012 92 points

2015 93 points

2010 94 points

AG Vinous

2018, 2016, 94 points

2015

2013 92 points

2012, 2010 95 points

Wine Enthusiast

2018 94 points

2013, 2006 95 points

2012, 2010 93 points

