

Donatella Cinelli Colombini - Casato Prime Donne

IOsonoDONATELLA Brunello di Montalcino DOCG



IOsonoDONATELLA is the best Brunello that Donatella Cinelli Colombini has ever produced, it is made only by a female staff, and is only made in the best vintages. Casato Prime Donne in Montalcino is the first in Italy, born as an act of courage and to become a flagship for women in the wine world. Fermentation took place in the truncated cone-shaped vats open on the top in the Tinaia del Vento. Vinification lasted 20 to 25 days with the must always in contact with the grape skins and with the use of a plunger which allows for the submerging of the cap without the use of pumps. The wine ages for the first year in 5-7 hl French tonneaux. For the second and third year, the aging continued in 30-40 hectolitre barrels in Allier and Slavonian oak.

Grape varieties : Sangiovese

Altitude : 225m ASL

Vineyard age : 20 years old

Grape yield : 4 tons per hectare

Exposure : South, Southeast

Soil : Pliocene (sedimentary rock) and clay

Alcohol : 15%

Tasting notes :

The color is an intense ruby red, with a brilliant centre. The aromas are fine, clean, complex, deep. Fragrant notes, which recall ripe red fruits and spices. The wine is elegant, harmonious, soft, and full with a long, persistent finish. Pair with special meals of roasted meats and aged cheeses.

Press Notes

The Wine Advocate

2012 91 points

James Suckling

2016 97 points

2015 95 points

2013 94 points

