

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.

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.

Banville
Wine Merchants

www.banvillewine.com



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