

Brunello di Montalcino Donatella Colombini 2018



Region

In the heart of central Italy, Tuscany is one of the most prestigious and celebrated wine growing regions in the world. These gentle rolling hills are not only home to Italy's culture and language, but also to the grand wine estates of Chianti to the north and the more modest yet superb estates of Montalcino and Montepulciano in the south. Sangiovese is the red grape variety that unites Tuscany's wine producing districts in its various distinct clones. However, planting of international grape varieties, such as Merlot and Cabernet Sauvignon, have given rise to the world renowned 'Super Tuscan' wines.

Producer

Donatella Cinelli Colombini has 33 hectares of vineyard in Tuscany cultivated according to the BIO (organic) regime and by hand. These vineyards are divided in two estates that were already being cultivated by her ancestors 400 years ago. Producer Donatella, who is grooming her daughter Violante as heir to the business, appointed Valérie Lavigne as winemaker in 2010 thus completing the first all-female team at an Italian winery. Since 2018 all of Donatella Cinelli Colombini's wines are certified organic, following a process of conversion started many years before, the respect of nature it's an important part of the winery's aim.

Tasting Notes

The 'Brunello' clone of Sangiovese, which grows in the hills of Montalcino, near Siena, produces Tuscany's most intense and famed red wine. Made delicately in cone shapes vats made of bare cement for a soft silky wine that is fresh and rich. Aged for more than two years in French oak tonneaux and 3 years in bottle. It expresses lovely red fruits with a powerful, assertive character, complex with mineral, leather, truffle and orange peel nuances. This fantastic wine is robust with good concentration and complexity. Rich and velvety in the mouth with ripe tannins and a full-bodied palate which leads into a long and lasting finish. Enjoy now or, if you can wait, cellar for 15-20 years.

Food

Matches well with rich meat and game dishes and aged cheeses.

Technical Information

Country	Italy
Region	Tuscany
Grape(s)	Sangiovese (100%)
Type	Red
Style	Complex
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Dry	
Alcohol Content	14.5%	
Closure Style	Cork	
Organic/Biodynamic	Organic certified	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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