

# Donatella Cinelli Colombini Brunello di Montalcino



## THE FACTS

**COUNTRY:** Italy

**REGION:** Tuscany

**APPELLATION:** Montalcino

**CEPAGE:** 100% Sangiovese

**WINEMAKING:** This award-winning wine undergoes regular alcoholic fermentation lasting 15 days

**ALCOHOL BY VOLUME:** 14.0%

**AGING:** The wine is aged for at least three and a half years in oak

**ANNUAL PRODUCTION:** 2800 cases

## THE STORY

Donatella Cinelli Colombini, a trailblazer for women in the wine industry, owns two certified organic wineries in Montalcino and Trequanda, Tuscany, where an all-female team, led by head winemaker Valérie Lavigne, produces elegant and enduring wines.

**PHILOSOPHY:** In the vineyard, Donatella Cinelli Colombini has been cultivating her grapes using sustainable and organic practices for many years and received official organic certification in 2018.

## THE ADJECTIVES

**OVERALL:** Elegant and harmonious

**AROMAS / FLAVORS:** Rich in spices with hints of vanilla and nuances of ripe berries

**MOUTHFEEL:** Harmonious palate with good tannins

## THE SELLING POINTS

Women owned, award winning Brunello

**AWARDS:** 93pts Robert Parker, 93pts Wine Spectator, 93pts James Suckling

**SUSTAINABILITY:** Certified Organic, Vegan, Natural Fermentation

