

Donatella Cinelli Colombini Brunello Ris

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

CEPAGE: 100% Sangiovese

WINEMAKING: The regular vinification process lasts 16 days.

Maceration of the grape skins occurs during the entire fermentation and post-fermentation period.

ALCOHOL BY VOLUME: 14.0%

AGING: Initially small barriques, then 5-6 hl barrels, then 40 hls.

ANNUAL PRODUCTION: 800 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: A powerful "big" wine.

AROMAS / FLAVORS: Hints of ripe red jammy fruit, spice, vanilla, black pepper and tobacco

MOUTHFEEL: Balanced palate with great structure and a nice richness

THE SELLING POINTS

Tuscan wine that shows power, elegance and persistence.

AWARDS: 94pts Wine Enthusiast, 94pts Vinous, 92pts James Suckling, 92pts Robert Parker, 92pts Wine Spectator

SUSTAINABILITY: Vegan, Green Practicing, Natural Fermentation

