

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 is a legendary pioneer in the world of wine. With a long history in Tuscany - her great-grandfather, Giovanni Colombini was one of the founders of the Consorzio del Brunello - Donatella has worked tirelessly not only to craft incredible wine but also to champion the role of women in the wine industry. Donatella owns two wineries, one in Montalcino and one in Trequanda. All of the people who work at Donatella's properties, including the head winemaker, Valérie Lavigne, are women, which is a unique situation in Italy and a beacon of progress for women in the wine industry globally.

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 James Suckling, 93pts Wine Spectator, 93pts Wine Advocate

SUSTAINABILITY: Certified Organic, Vegan, Natural Fermentation

