

Donatella Cinelli Colombini Rosso di Montalcino

THE FACTS



COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

CEPAGE: 100% Sangiovese

WINEMAKING: Vinification in stainless steel temperature-controlled vats for 14 days, punching down once or twice a day, until the end of the fermentation.

ALCOHOL BY VOLUME: 13.5%

AGING: The wine ages for one year in oak barrels.

ANNUAL PRODUCTION: 2,500 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: Brilliantly intense

AROMAS / FLAVORS: Ripe small red berries, spices and dark flowers such as violets

MOUTHFEEL: Harmonious, silky & persistent

THE SELLING POINTS

Women in Wine

AWARDS: 92pts Wine Enthusiast, 90pts James Suckling

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

PAIRINGS: Roasts, tasty cheeses and charcuterie

