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 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: 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

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