

brunello di montalcino DOCG

description:

This wine comes from the two small vineyards of 13 hectares each which surround the 16th century building, Casato "Prime Donne". Among the barrels are frescoes of the history of Montalcino. This award-winning wine undergoes regular alcoholic fermentation lasting 15 days. The wine is aged the first year in barriques, the second year in small oak barrels, and the third year in large resting barrels which are mostly new oak.

region:



toscana



producer:

Donatella Cinelli Colombini

grape varieties:

Sangiovese (Brunello)

altitude:

220m A.S.L

alcohol:

14.00%

tasting notes:

Very intense ruby-red. Complex, full, persistent nose rich in spices with hints of vanilla and nuances of ripe berries. Elegant and harmonious palate with good tannins and long finish.

The WINE ADVOCATE 2003 Brunello di Montalcino 90 points

Wine Spectator

2000, 1999 Brunello di Montalcino 90 points

WINE ENTHUSIAST

2001 Brunello di Montalcino 95 points

banville&jones
WINE MERCHANTS

Exclusive Importer

New York, NY

Office: 212. 268. 0906 • Toll Free: 888. 455. 8466

Fax: 212. 268. 0968

www.bjwm.com