

# Tuscany

## Costanti

Location: Montalcino,  
Province of Siena



The small town of Montalcino, huddled around its fortified castle on the Tuscan hillside, is miniature perfection. Montalcino residents are a correspondingly tight-knit community,

with a strong sense of identity and deep love for their territory.

Within this community, **Andrea Costanti** is a well known and highly liked figure. In many ways, he is its ideal representative. The Costanti family has been part of Montalcino history since **1555**, yet Andrea is anything but ‘old hat’: young, brilliant and amiable, he very much moves with the times. You will find him perfectly at ease in Tuscany as in New York, in Paris or in Tokyo. Like Montalcino itself, he is both profoundly rooted in local tradition, and receptive to international, contemporary trends.

In **1983**, Andrea (at the time, fresh out of Siena University’s geology department) took over from his uncle, Count Emilio – the man who first put Costanti on the wine map. A difficult task, yet this inexperienced youth not only coped with his huge new responsibilities, but actually upgraded and enhanced the family’s reputation for making great Brunello. He achieved this by relying on his own fine instinct for wine and in-depth knowledge of the terrain’s geological components. In time, these natural skills were perfected, so that he eventually styled the range together with **Vittorio Fiore**.

Total surface under vine today is **25 acres of characteristic Tuscan “galestro”** (shaly marls from the Cretaceous Era, formed by a mixture of sand and calcareous rock, with very little clay) at **1,300 to 1,480 feet** (400 to 450 meters) above sea level.

Andrea additionally owns a separate estate of 10 acres at **Calbello** (see the corresponding fact sheet), where the soil is also *galestro* but with higher clay content, thus also suitable for growing Merlot and Cabernet Sauvignon.

### The Wines

#### **ROSSO DI MONTALCINO DOC:**

**100% Sangiovese** grapes, aged in **tonneaux of French oak for 1 year** previous to 6 months’ bottle age. Rich, round, full-bodied, with gobs of red berry fruit, well integrated oak and firm tannins.

**BRUNELLO DI MONTALCINO DOCG:** This **pure Sangiovese** is fermented in stainless steel with 3 weeks’ skin maceration, then aged **18 months in tonneaux of French oak** and another **18 months in 30-hl. Slavonian oak barrels**, previous to a year’s bottle age (totaling 3 years in wood, 1 in bottle).

Brilliant ruby in color, intense, ripe aromas of berry fruit prelude a lush, full-bodied palate. On exceptional vintages, a **RISERVA** is released, which requires an additional year of aging (min. 5 years between oak and bottle age).

