



CONTI COSTANTI



Brunello di Montalcino DOCG 2015

Grapes:	100% Sangiovese
Region:	Tuscany
Vineyard Location:	In vineyards East of Montalcino
Exposure:	East/Southeast
Altitude:	1,020-1,445 feet above sea level
Soil:	Tuscan galestro, a Schist based soil
Vine Training:	Spur-pruned cordon
Vine Age:	6-28 years
Time of Harvest:	Last week of September
Yields (vine or acre):	1,620-2,025 vines per acre
Total Production:	25,000 bottles
Vinification Process:	Fermentation takes place on the skins in temperature-controlled, stainless steel tanks, lasting approximately two to three weeks
Aging Process:	The wine ages for 36 months in wood: 12 months in Allier medium toasted tonneaux (5.0 hl) and 24 months in Slovenian barrels (30 hl) followed at least 12 months in bottle.
Alcohol Content:	14.00%
Tasting Notes:	Brilliant ruby in color, the intense, ripe aromas of berry fruit prelude a lush and full-bodied palate, gorgeous tannins and nice structure, good longevity.
Winemaker:	Andrea Costanti & Vittorio Fiore
Winemaker's Comments:	The location and microclimate combine the power and intensity of Montalcino with the elegance of high-rising vineyards
Cellaring:	Up to 20 years
Closure:	Cork
Food/Menu Pairing:	Decant at least an hour beforehand and pair with rich, structured dishes, red meat, game, seasoned cheeses.