



CONTI COSTANTI



Rosso di Montalcino DOC 2018

Grapes:	100% Sangiovese
Region:	Tuscany
Vineyard Location:	A 24.7 acre vineyard 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):	1,650-2,025 vines per acre
Total Production:	20,000 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 12 months in wood: six months in French tonneaux (5-hl.) followed by six months in bottle.
Alcohol Content:	14.00%
Tasting Notes:	Bright crimson. Rich, round, full-bodied, with intense notes of beautiful red cherries, light and lively, well integrated oak and firm tannins, and clean finish.
Winemaker:	Andrea Costanti & Vittorio Fiore
Cellaring:	Up to 9 years
Closure:	Cork
Food/Menu Pairing:	This wine is an all-around meal wine that can also sustain structured, important dishes