



CONTI COSTANTI



Rosso di Montalcino "Vermiglio" DOC 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:	Late October
Yields (vine or acre):	2,025 vines per acre
Total Production:	12,000 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 12 months in tonneaux and 12 months in Slavonian oak barrels.
Alcohol Content:	14.00%
Tasting Notes:	Bright and vibrant red, with intense notes of beautiful red cherries, licorice, tobacco and crushed flowers. Wonderful textural elegance and overall finesse.
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:	Pairs well with game dishes and strong cheeses