



CONTI COSTANTI



Ardingo Toscana IGT 2015

Grapes:	70% Merlot, 30% Sangiovese
Region:	Tuscany
Vineyard Location:	Vigna Montosoli, upper Montalcino
Exposure:	Western
Altitude:	350 meters above sea level
Soil:	Clay
Vine Age:	30 years old
Vinification Process:	Fermentation takes place on the skins in temperature-controlled, stainless steel tanks
Aging Process:	Ages 24 months in barrique and Allier separately. Once blended, it ages 12 more months
Alcohol Content:	14.00%
Tasting Notes:	Brilliant, vibrant, rich ruby red. An elegant and fruity nose with cherry and red berries. Oaky, but well balanced. Good structure and sapidity on the palate. Velvety tannins. Intense and persistent aromas.
Winemaker:	Andrea Costanti & Vittorio Fiore
Winemaker's Comments:	The is one of the most venerable estates in all of Montalcino. The style features striking elegance, and intensity. It combines the power of Montalcino with the elegance that comes from vineyards located at higher altitudes.
Closure:	Cork
Food/Menu Pairing:	This wine is an all-around meal wine that can also sustain structured, important dishes