



CONTI COSTANTI



Brunello di Montalcino DOCG 2016

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:	Lat September
Yields (vine or acre):	1,620-2,025 vines per acre
Total Production:	32,181 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 in oak for 36 months total: 12 months in Allier tonneaux and 24 in Slavonian oak.
Alcohol Content:	14.00%
Tasting Notes:	Intense and deep ruby red with an elegant and diverse nose of rose and violet combined with spicy notes of pepper, cinnamon and nutmeg. Excellent structure and very full body. Nice tannins that mesh well with the complex flavors of the wine, even though it is still very young. Intense and persistent aromas on the finish.
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.
Cellaring:	Up to 20 years
Bottled:	Fall
Closure:	Cork
Food/Menu Pairing:	Decant at least an hour beforehand and pair with rich, structured dishes, red meat, game, seasoned cheeses.