



CONTI COSTANTI



Brunello di Montalcino Riserva 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:	From 21 to 25 September
Yields (vine or acre):	2,025 vines per acre
Total Production:	9,000 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 tonneaux (5.0 hl) and 24 months in Slavonian barrels (30 hl) followed by at least 24 months in bottle.
Alcohol Content:	14.00%
Tasting Notes:	Intense ruby red with garnet highlights with aromatic with spicy notes of cinnamon, nutmeg and rhubarb. Oaky notes fused with the complexity of the aromas. Very elegant, expressive and harmonious. The palate shows great power and harmony. The tannins are quite present but complemented by the flavors, even though this wine is still very young. Intense and persistent on the finish.
Winemaker:	Andrea Costanti & Vittorio Fiore
Winemakers 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 30 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.