



## CONTI COSTANTI



### Rosso di Montalcino "Vermiglio" DOC 2017

<b>Grapes:</b>	100% Sangiovese
<b>Region:</b>	Tuscany
<b>Vineyard Location:</b>	In vineyards east of Montalcino
<b>Altitude:</b>	310-440 meters above sea level
<b>Soil:</b>	Tuscan Galestro
<b>Vine Training:</b>	Spurred cordon
<b>Vine Age:</b>	6-25 years old
<b>Time of Harvest:</b>	Last week of September
<b>Total Production:</b>	4,400 bottles
<b>Vinification Process:</b>	Fermentation takes place on the skins in temperature-controlled, stainless steel tanks
<b>Aging Process:</b>	The wine ages 12 months in tonneaux and 12 months in Slavonian oak barrels.
<b>Alcohol Content:</b>	14.00%
<b>Tasting Notes:</b>	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.
<b>Winemaker:</b>	Andrea Costanti & Vittorio Fiore
<b>Winemaker's Comments:</b>	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.
<b>Cellaring:</b>	Up to 20 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pairs well with game dishes and strong cheeses