



CONTI COSTANTI



## Brunello di Montalcino DOCG 2017

<b>Grapes:</b>	100% Sangiovese
<b>Region:</b>	Tuscany
<b>Vineyard Location:</b>	In vineyards East of Montalcino
<b>Vineyard Size:</b>	24.7 acres
<b>Exposure:</b>	East/Southeast
<b>Altitude:</b>	1,020-1,445 feet above sea level
<b>Soil:</b>	Tuscan galestro, a Schist based soil
<b>Vine Training:</b>	Spur-pruned cordon
<b>Vine Age:</b>	6-28 years
<b>Time of Harvest:</b>	Lat September
<b>Yields (vine or acre):</b>	1,620-2,025 vines per acre
<b>Total Production:</b>	32,000 bottles
<b>Vinification Process:</b>	Fermentation takes place on the skins in temperature-controlled, stainless steel tanks, lasting approximately two to three weeks
<b>Aging Process:</b>	The wine ages for 36 months in wood: 12 months in Allier medium toasted tonneaux (5.0 hl) and 24 months in Slovenian barrels (30 hl) followed at least 12 months in bottle.
<b>Alcohol Content:</b>	14.00%
<b>Dry Extract:</b>	31.1 g/l
<b>Acid (total):</b>	5.9 g/l
<b>Acid (volatile):</b>	0.66 g/l
<b>Residual Sugar:</b>	0 g/l
<b>PH</b>	3.4
<b>Tasting Notes:</b>	Ruby red, with good intensity and garnet reflections. Ample and enveloping, with notes of ripe red fruit and hints of underbrush. Mild yet noble spice. Excellent structure with soft tannins and long aromatic persistence. In spite of the hot vintage, the acidity profile is exceptional.
<b>Winemaker:</b>	Andrea Costanti & Vittorio Fiore
<b>Cellaring:</b>	Up to 20 years
<b>Bottled:</b>	Fall
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Decant at least an hour beforehand. Serve wit heavy pasta dishes, stews, and powerful cheeses