



CONTI COSTANTI



Brunello di Montalcino Riserva DOCG 2016

Grapes:	100% Sangiovese
Region:	Tuscany
Vineyard Location:	In vineyards East of Montalcino
Vineyard Size:	24.7 acres
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 20 to 27 September
Yields (vine or acre):	2,025 vines per acre
Total Production:	6,000 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%
Dry Extract:	32.1 g/l
Acid (total):	6 g/l
Acid (volatile):	0.71 g/l
Residual Sugar:	1 g/l
Tasting Notes:	Intense ruby red with light garnet reflections. Elegant ethereal notes, sophisticated spice with nuances of suede and underbrush. Full, structured, with great balance between the alcohol and acidity. An excellent wine to cellar.
Winemaker:	Andrea Costanti & Vittorio Fiore
Cellaring:	Up to 30 years
Bottled:	Fall
Closure:	Cork
Food/Menu Pairing:	Decant at least an hour beforehand. Serve with steak, game, or mushroom dishes