



## CONTI COSTANTI



## Rosso di Montalcino DOC 2019

<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>	Last week of September
<b>Yields (vine or acre):</b>	1,650-2,025 vines per acre
<b>Total Production:</b>	19,000 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 12 months in wood: six months in French tonneaux (5-hl.) followed by six months in bottle.
<b>Alcohol Content:</b>	15.00%
<b>Dry Extract:</b>	30 g/l
<b>Acid (total):</b>	5.8 g/l
<b>Acid (volatile):</b>	0.71 g/l
<b>Residual Sugar:</b>	0.8 g/l
<b>Tasting Notes:</b>	Intense ruby red. Fine, elegant and clean. Fruity notes of plum and cherry, with clear undertones of spice. Full and structured, with velvety tannins and excellent persistence.
<b>Winemaker:</b>	Andrea Costanti & Vittorio Fiore
<b>Winemaker 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 9 years
<b>Bottled:</b>	Fall
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Serve with grilled vegetables, cured meats, prosciutto or salami