



CONTI COSTANTI



Rosso di Montalcino "Vermiglio" DOC 2017

Grapes:	100% Sangiovese
Region:	Tuscany
Vineyard Location:	In vineyards east of Montalcino
Vineyard Size:	24.7 acres
Altitude:	East/Southeast
Soil:	310-440 meters above sea level
Vine Training:	Tuscan Galestro
Vine Age:	Spurred cordon
Time of Harvest:	6-25 years old
Total Production:	Last week of September
Vinification Process:	4,400 bottles Fermentation takes place on the skins in temperature-controlled, stainless steel tanks
Aging Process:	The wine ages 12 months in tonneaux and 12 months in Slavonian oak barrels.
Alcohol Content:	14.00%
Tasting Notes:	14.00%
Dry Extract:	29.6 g/l
Acid (total):	5.8 g/l
Acid (volatile):	0.7 g/l The color of its namesake, Vermiglio: A brilliant, lively and intense ruby red. Elegant and fruity, especially cherry, red berries and pomegranate. Spicy nuances. Good structure; zesty, velvety tannins and intense aromatic persistence.
Winemaker:	Andrea Costanti & Vittorio Fiore
Winemaker's 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 20 years
Bottled:	Fall
Closure:	Cork
Food/Menu Pairing:	Serve with rich chicken or mushroom dishes or anything with tomato sauce