



## CONTI COSTANTI

### Rosso di Montalcino DOC 2016



<b>Grapes:</b>	100% Sangiovese
<b>Region:</b>	Tuscany
<b>Vineyard Location:</b>	A 24.7 acre vineyard East of Montalcino
<b>Exposure:</b>	East/Southeast
<b>Altitude:</b>	1,020-1,445 feet above sea level
<b>Soil:</b>	Tuscan <i>galestro</i> , 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>	20,000 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>	14.00%
<b>Tasting Notes:</b>	Bright crimson. Rich, round, full-bodied, with intense notes of beautiful red cherries, light and lively, well integrated oak and firm tannins, and clean finish.
<b>Winemaker:</b>	Andrea Costanti & Vittorio Fiore
<b>Cellaring:</b>	Up to 9 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	This wine is an all-around meal wine that can also sustain structured, important dishes

