

Conti Costanti,
`Vermiglio` Rosso di Montalcino 2017
Montalcino, Tuscany, Italy



CONTI COSTANTI



PRODUCER

The Costanti family has owned this 12 hectare estate for over 200 years. Andrea Costanti inherited it from his uncle in the mid-1980s, and has worked hard to take it to its current position as one of the very best in Montalcino. The style is characterised by a striking elegance and intensity, combining the power of Montalcino with the elegance that comes from vineyards situated at a high altitude in the northern part of the zone. The vineyards are planted over 400 metres above sea level, on galestro soil that is typical of the area. This friable rock soil is also found in Chianti Classico, and is particularly suited to the production of good Sangiovese.

VINEYARDS

The grapes for the 'Vermiglio' Rosso di Montalcino come from Costanti's estate in the Brunello appellation, just outside the town of Montalcino. The vineyards are located between 310-440 metres above sea level with an ideal exposure. The soil here is 'galestro' with high limestone content. The Sangiovese vines are between 6 and 25 years old and they are planted with a density of between 3,300-5,500 vines per hectare.

VINTAGE

The 2017 vintage began with a dry winter with very little rain and slightly lower than usual average temperatures. The cold weather helped to keep the insects away from the vines. Spring was marked by early bud burst and, fortunately, the frosts that hit various Italian regions did not adversely affect the vegetation. The summer marked the arrival of sunny days and constant breezes. Early July experienced relatively elevated humidity for the coastal area. The first significant rainfall occurred in mid-September, followed again by warm, bright days, which created the ideal conditions for a healthy harvest, which took place in the final week of September.

VINIFICATION

Fermentation took place in temperature-controlled stainless steel tanks and lasted approximately two weeks. The wine was aged for 12 months in 5HL French tonneaux and 12 months in 30HL Slavonian oak casks.

TASTING NOTES

The Vermiglio shows the classic elegance typical of all Andrea's wines. It displays alluring aromatics of spices, cherries and dark fruits, with good acidity and lovely soft tannins. On the palate it is savoury and intense with a hint of liquorice on the long, persistent finish.

Grape Varieties	100% Sangiovese
Winemaker	Andrea Costanti
Closure	Natural Cork
ABV	14%
Acidity	5.97g/L
Wine pH	3.4
Notes	Vegetarian, Vegan