

Conti Costanti,  
**Brunello di Montalcino 2018**  
Montalcino, Tuscany, Italy



CONTI COSTANTI



|                 |                                        |
|-----------------|----------------------------------------|
| Grape Varieties | <b>100% Sangiovese</b>                 |
| Winemaker       | <b>Andrea Costanti, Vittorio Fiore</b> |
| Closure         | <b>Natural Cork</b>                    |
| ABV             | <b>10.5%</b>                           |
| Acidity         | <b>5.97g/L</b>                         |
| Wine pH         | <b>3.4</b>                             |
| Bottle Sizes    | <b>75cl, 150cl</b>                     |
| Notes           | <b>Vegetarian, Vegan</b>               |

## 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

Costanti's 12 hectare estate is situated just outside the town of Montalcino. Their Sangiovese vines, grown on galestro soil, range from 6 to 25 years old. Vineyards are located at an altitude of 310-440 meters above sea level and are east/south-east facing.

## VINTAGE

2018 was a challenging vintage. Heavy rains in the spring caused some problems with flowering and fruit set and more rain in the summer created humid conditions in the Montalcino vineyards and the canopies needed to be carefully managed to reduce the risk of disease. Harvest took place in the last week of September and the grapes that were harvested were of great quality, with concentrated fruit flavours balanced by a vibrant acidity.

## VINIFICATION

The Sangiovese grapes were fermented on the skins in stainless-steel tanks for two weeks at controlled temperatures. After fermentation, the wine was aged in oak for a total of 36 months, 12 of which were in 5 hectolitre Allier medium-toasted tonneaux, and the remaining 24 months in 30 hectolitre Slavonian barrels. The wine was then bottled and rested in the cellar for a further 12 months prior to release.

## TASTING NOTES

Bright ruby red in colour, this wine has typical perfumes of morello cherry, cinnamon and spice. On the palate, it has wonderful elegance and balance together with excellent concentration and silky tannins softened by cask and bottle ageing. Spiced red berry fruit characters are supported by an attractive savoury character, with a hint of liquorice on the long finish.