

Conti Costanti,
Brunello di Montalcino Riserva 2020
Montalcino, Tuscany, Italy



CONTI COSTANTI



Grape Varieties	100% Sangiovese
Winemaker	Andrea Costanti
Closure	Natural Cork
ABV	14%
Residual Sugar	0.8g/L
Acidity	6.26g/L
Wine pH	3.37
Bottle Sizes	75cl
Notes	Vegetarian, Vegan, Practising Organic

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 ten-hectare estate is situated just outside the town of Montalcino. Their Sangiovese vines, grown on galestro soil, range from 6 to 25 years old. Vines are cordon trained and spur-pruned. Vineyards are located at an altitude of 310-440 meters above sea level and are east/south-east facing. The Riserva is made from a selection of the best grapes from the estate's oldest vineyards.

VINTAGE

In 2020 a mild and dry winter, was followed by a cool spring with extreme day to night temperature swings and one very exceptional snowfall on March 26th, which did not cause much damage as bud break was somewhat delayed. June was rainy, allowing soil to accumulate good water reserves. July and August turned very warm and dry while maintaining a positive excursion of temperature between day and night, which sustained the natural balance of the vines and helped develop a good aromatic profile in the grapes. Refreshing rainfalls appeared at the end of August, right before harvest.

VINIFICATION

Fermentation took place on the skins in temperature-controlled stainless-steel tanks and lasted approximately two weeks. Following fermentation, the wine was aged in oak for a total of 36 months: the first 18 months in large Slavonian barrels (30 hectoliters and above), followed by 18 months in French tonneaux (3.5– 6 hectoliters). The wine was then bottled and allowed to rest for an additional 24 months before release.

TASTING NOTES

Bright ruby red in colour, this wine displays classic aromas of morello cherry, cinnamon, and subtle spice. On the palate, it is elegant and well-balanced, with excellent concentration and silky tannins. Flavours of spiced red berries are complemented by an appealing savoury note, culminating in a long, lingering finish with a hint of liquorice.