



Grape Varieties	100% Sangiovese
Winemaker	Andrea Costanti
Closure	Natural Cork
ABV	14%
Acidity	5.84g/L
Wine pH	3.37
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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 vineyards for this wine are situated just outside the village of Montalcino. The vineyards sit at an altitude of between 310 to 440 metres above sea level and the grapes benefit from warm days followed by cool nights, allowing them to ripen at a perfect slow pace and to accumulate great intensity of flavour. The vines range from 6 to 25 years old and are planted on 'galestro' (clay - schist) soil.

VINTAGE

The 2023 growing season presented challenges due to variable weather conditions. Initial mild, dry spring conditions transitioned to heavy rainfall in May and June, requiring intensive vineyard management and heightened disease prevention protocols. July and August experienced extreme heat events that further complicated cultivation efforts.

Despite these adverse conditions, harvest operations concluded successfully in late September, producing grapes of high quality.

VINIFICATION

Upon arrival at the winery, the grapes were sorted and then destemmed and crushed. Fermentation took place on the skins in temperature-controlled stainless-steel tanks and lasted for approximately two weeks. The wine went through malolactic fermentation in tank and was then transferred to five hectolitre French oak tonneaux where it was aged for 12 months before being bottled.

TASTING NOTES

This wine is bright ruby red in colour. On the nose, there are vibrant aromas of fresh raspberries, red cherries, herbal nuances and a subtle spiciness. Soft tannins and a lovely fresh acidity on the palate lead to a long finish with a lingering floral note.