

Conti Costanti,
`Vermiglio` Rosso di Montalcino 2023
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 7 to 26 years old and they are planted with a density of between 3,300-5,500 vines per hectare.

VINTAGE

The 2023 vintage began with dry, mild winter conditions and late rains that rejuvenated the soil water reserves. Spring brought changeable weather and significant rainfall in May and June, which was needed as summer brought heatwaves in July and August. Temperatures cooled favourably in September; windier conditions provided ideal temperature ranges for final ripening before harvest, which began in the last week of the month.

VINIFICATION

Fermentation took place on the skins in temperature-controlled stainless steel tanks and lasted approximately two weeks. The wine was then aged for 12 months in 5 hectolitre French tonneaux and 12 months in large, old Slavonian oak barrels.

TASTING NOTES

Intense ruby-red in colour, with aromas of plum, cherry, spices, and balsamic on the nose. The palate features an elegant, lingering finish.

Grape Varieties	100% Sangiovese
Winemaker	Andrea Costanti
Closure	Natural Cork
ABV	14%
Residual Sugar	0.5g/L
Acidity	6.5g/L
Wine pH	3.35
Bottle Sizes	75cl
Notes	Vegetarian, Vegan, Practising Organic