



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Ardingo Toscana IGT

Ardingo is made from 70% Merlot and 30% Sangiovese. The Merlot vineyard – Vigna Montosoli – which was planted about 30 years ago, is just 7 kilometers away from Costanti’s main vineyards in upper Montalcino and is 350 meters above sea level, just a bit lower than Costanti’s other vineyards. The vineyard is located north/northeast of Montalcino on the Montosoli hill and enjoys western exposure and clay soil. The Sangiovese comes from a vineyard Andrea owns on the same hill. The wine is named for Ardengo della Gherardesca (seen written ‘Ardingo’ in some places), who was a valiant knight from the Longobard family of the same name who fought the Florentines alongside the Sieneese 800 years ago. Perfect for this powerful wine.

---

**Wine exported to:** Japan, Bermuda, USA, Canada, Australia

---

## Most recent awards

**WINE ADVOCATE:** 91

**VINOUS:** 94+



## Winemaking and Aging

Grape Varieties:	70% Merlot, 30% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	About 2 weeks
Type of yeast:	Select
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Length of maceration:	14 days
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Barrique (Merlot) and Tonneaux (Sangiovese)
Container size:	225 L and 5 hL
Aging before bottling:	24 months
Aging in bottle:	12 months
Closure:	Cork



## Vineyard

Organic:	Yes
Vineyard name:	Vigna Montosoli
Vineyard location:	Montosoli, Montalcino
Soil composition:	Clay
Vine training:	Spurred Cordon

Altitude:	350 meters (1,148 feet) above sea level
Exposure:	Western
Years planted:	1990
Time of harvest:	September/October
First vintage of this wine:	1997



## Tasting Notes and Food Pairings

Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Aging potential:	Upwards of 20 years
Alcohol:	14.5%
Winemaker:	Andrea Costanti and Vittorio Fiore