



**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 Sienese 800 years ago. Perfect for this powerful wine.

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

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## Most recent awards

**WINE ADVOCATE:** 91

**VINOUS:** 94+



## Winemaking and Aging

Grape Varieties:	70% Merlot, 30% Sangiovese
Fermentation container:	Stainless steel
Type of yeast:	Select
Aging containers:	Barrique and Allier
Aging before bottling:	24 months
Aging in bottle:	12 months
Closure:	Cork



## Vineyard

Vineyard name:	Vigna Montosoli
Vineyard location:	Montosoli, Montalcino
Soil composition:	Clay
Vine training:	Spur-pruned Cordon
Altitude:	350 meters (1,148 feet) above sea level
Vine density:	4,077-4,990 vines per hectare
Exposure:	Western
Years planted:	1994
Time of harvest:	Mid-September



# Tasting Notes and Food Pairings

Tasting notes:

Brilliant, vibrant, rich ruby red. An elegant and fruity nose with cherry and red berries. Oaky, but well balanced. Good structure and sapidity on the palate. Velvety tannins. Intense and persistent aromas.

Food pairings:

Serve with charcuterie, pork or veal roasts

Aging potential:

Up to 5 years

Alcohol:

14%

Winemaker:

Vittorio Fiore