



EMPSON & CO.
Experience Italy in a Wine glass



Brunello di Montalcino Riserva DOCG

The noble Costanti family goes all the way back to the fifteenth century. One of several famous counts, Tito Costanti was a lawyer and winemaker, and was actually one of the very first to use the name Brunello for the celebrated Montalcino red. And the methods he used were strikingly similar to those used for Brunello and Rosso di Montalcino today. At present, the sole living descendant of the Sienese family, Andrea Costanti, carries the torch, strengthening the family's reputation for making top wines with great innovation. His aim has always been to create elegant, complex and long-lasting wines that bring out the best of the terroir. Andrea achieved this by relying on his own excellent instinct for wine, and an in-depth knowledge of the terrain's geological components. In time, these natural skills were perfected, so that he eventually styled the range together with enologist Vittorio Fiore. The range has the unmistakable imprint of the Matricinese cru, yielding Brunellos of unparalleled elegance and complexity, with luscious, focused berry fruit, remarkable structure and exquisite balance. From vineyards located just outside the town of Montalcino, about 400-450 meters (1,312-1,476 feet) above sea level with the ultra-Tuscan galestro soil: known for bringing out the best in Sangiovese. Only the best grapes from the best plots are used. This Riserva wine ages thirty-six months in oak and at least twenty-four months in bottle before being released.

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

Most recent awards

GAMBERO ROSSO: tre bicchieri

WINE SPECTATOR: 95

WINE ENTHUSIAST: 100

VINOUS: 98

JAMES SUCKLING: 96

WINE ADVOCATE: 95

WINE & SPIRITS: 96

DECANTER: 96

INTERNATIONAL WINE CELLAR: 92



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	2-3 weeks
Type of yeast:	Selected
Aging containers:	Tonneaux, oak barrels;
Container size:	5-30hL
Type of oak:	Allier and Slavonian
Aging before bottling:	36 months
Aging in bottle:	24 months
Closure:	Cork



Vineyard location:	East of Montalcino
Soil composition:	Tuscan galestro, a Schist based soil
Vine training:	Spur pruned Cordon
Altitude:	312 and 440 meters (1,020-1,445 feet) above sea level
Vine density:	4,990 vines per acre
Yield:	5.5 lbs per vine
Exposure:	East/Southeast
Age of vines:	6-28 years old
Time of harvest:	Last week of September
Total yearly production (in bottles):	6,000

Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red with light garnet reflections. Elegant ethereal notes, sophisticated spice with nuances of suede and underbrush. Full, structured, with great balance between the alcohol and acidity. An excellent wine to cellar.
Food pairings:	Decant at least an hour beforehand. Serve with steak, game, or mushroom dishes
Aging potential:	up to 20 years
Alcohol:	14%
Winemaker:	Vittorio Fiore