



EMPSON & CO.
Experience Italy in a Wine glass



Brunello di Montalcino 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 near the town of Montalcino, about 310 and 440 meters (1,020-1,445 feet) above sea level above sea level with southwestern exposure and galestro soil. The location, microclimate, power and intensity of Montalcino are combined with the elegance of these elevated vineyards. Andrea's Brunello ages eighteen months in Slavonian oak barrels, eighteen months in French tonneaux and at least twelve months in bottle.

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

Most recent awards

WINE ENTHUSIAST: 98

DECANTER: 98

VINOUS MEDIA: 93

WINE & SPIRITS: 91



Winemaking and Aging

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|-----------------------------------|-------------------------|
| Grape Varieties: | 100% 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 |
| Aging containers: | Tonneaux |
| Container size: | 900 L |
| Type of oak: | Allier and Slavonian |
| Bottling period: | February |
| Aging before bottling: | 36 months |
| Aging in bottle: | 12 months |
| Closure: | Cork |

Vineyard

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|---------------------------------------|---|
| Organic: | Yes |
| Soil composition: | Galestro |
| Vine training: | Spurred Cordon |
| Altitude: | 311 and 440 meters (1,020-1,445 feet) above sea level |
| Vine density: | 4,400 vines per acre |
| Exposure: | Southwestern |
| Years planted: | 1990, 2012 |
| Time of harvest: | Late September |
| Total yearly production (in bottles): | 30,000 |

Tasting Notes and Food Pairings

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| Tasting notes: | Deep ruby red with brilliant garnet reflections, the bouquet is rich, ample and intense with notes of brushwood, berries, plums, violets, spices and vanilla confirmed on the palate; wonderful elegance and balance, lush concentration, voluptuous body and silky, smooth tannins. Shows power and finesse all at once. |
| Serving temperature: | Best served at 16-18 °C (60.8-64.4 °F). |
| Food pairings: | A wonderful accompaniment to red meat, stews, complex dishes and aged cheese. |
| Aging potential: | Upwards of 20 years |
| Alcohol: | 14% |
| Winemaker: | Andrea Costanti and Vittorio Fiore |

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