



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



## Vermiglio Rosso di Montalcino DOC

From vineyards just outside Montalcino, about 310 and 440 meters (1,020-1,445 feet) above sea level with southwestern exposure and galestro soil. The winery's star Rosso di Montalcino. Vermiglio is an ancient Italian word made popular by the likes of Boccaccio and Dante Alighieri, used to describe a type of vibrant or bright red. Andrea Costanti's Vermiglio Rosso di Montalcino certainly is vibrant and bright. It ages twelve months in tonneaux and twelve months in Slavonian oak barrels and is a wonderful addition to anyone's cellar.

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

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## Most recent awards

**DECANTER:** 93

**WINE ADVOCATE:** 90

**VINOUS:** 93

**WINE & SPIRITS:** 92



## Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Type of yeast:	Selected
Aging containers:	Tonneaux; barrels
Container size:	5 hL-40 hL
Type of oak:	Allier and Slavonian
Aging before bottling:	12 months+12 months
Aging in bottle:	12 months
Closure:	Cork



## Vineyard

Vineyard location:	East of Montalcino
Vineyard size:	24.7 acres (10 hectares)
Soil composition:	Tuscan Galestro
Vine training:	Spurred Cordon
Altitude:	310 and 440 meters (1,020-1,445 feet) above sea level
Vine density:	4,077-4,990 vines per hectare.
Yield:	5.5 lbs per vine

Exposure:	East/Southeastern
Years planted:	1996, 2018
Time of harvest:	Last Week September
Total yearly production (in bottles):	4,000

## Tasting Notes and Food Pairings

Tasting notes:	Brilliant, vibrant, rich ruby red. An elegant and fruity nose with cherry and red berries. Well balanced. Good structure and sapidity on the palate. Velvety tannins. Intense and persistent aromas
Food pairings:	Serve with rich chicken or mushroom dishes or anything with tomato sauce
Aging potential:	Up to 20 years
Alcohol:	Alc. 14% by vol.
Winemaker:	Vittorio Fiore