



COSTANTI

BRUNELLO DI MONTALCINO

DOCG



The Story: The noble Costanti family goes back to the 1400s. They were originally from Siena and settled in Montalcino around the mid-1500s. In August, 1870, count Tito Costanti, lawyer and winemaker, presented two of his wines at a major Siena wine fair: a “Brunello” of 1865 and a younger wine, 1869 vintage. He was not only one of the very first to use this name for Montalcino red; the duo of Costanti wines he exhibited uncannily prefigured today’s DOCG and DOC in winemaking and ageing methods and timeframe. For all the family’s skills and the excellence of their tiny production, Costanti Brunello was almost impossible to find outside the household circle and a few chosen venues until the early 1960s. It was Emilio Costanti, physician and grape-grower, who first publicized and extended the winery’s potential. Dr. Costanti had no children except his Montalcino creations, which he rightly felt needed worthy descendants; so it was that in old age, he set out to pick which of the collateral branches of the Costanti family tree could most legitimately take his place. His choice fell on a fresh graduate in geology at the University of Siena, with no background in wine: Andrea (a masculine name in Italian) Costanti. The young man was appointed the count’s heir and successor in 1983 and immediately proved himself well worthy of Emilio’s trust. He not only coped with his huge new responsibilities, but actually upgraded and enhanced the family’s reputation for making great Brunello. Today, he is one of the brightest names in Montalcino in his own right, and the happy father of numerous, budding new branches in the Costanti family tree.

Variety: 100% Sangiovese

Vineyards: Total proprietary vineyards are 10 hectares (24.7 acres), located just outside the town of Montalcino. Soil is particularly stony Tuscan *galestro* (schistose, highly friable shale/clay) dating from the Cretaceous period. Altitude is between 310 and 440 meters above sea level, i.e. approx. 1,020 to 1,445 feet; the vines’ age ranges from 6 to 25 years old and their density goes from 3,333 to 5,500 per hectare. Colle al Matrichese *terroir* manages to combine the power of Montalcino with the elegance of high-altitude vineyards in this portion of the appellation.

Vinification & Ageing: Manual harvest is between late September and early October. Fruit is de-stemmed and soft-pressed, then fermented in thermo-controlled stainless steel tanks, with skin maceration, for approximately 2 weeks. The ensuing wine is aged in oak for 36 months: 18 months in French *tonneaux*, 3.5 to 6 hl in size, and 18 months in Slavonian barrels of 30 hl. After bottling, it is further fine-tuned a minimum of 12 months previous to release.

Tasting Notes: Deep ruby with brilliant garnet reflections, the bouquet is rich, ample and intense: notes of brushwood, berry fruit, 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, together.

Serving Suggestions: Best served at 18° C (64.4° F), uncorking an hour beforehand and pairing with structured dishes, red meat, game and seasoned cheeses.

Analytical Data of a Sample Vintage (2009): 14% alc. by vol., 6 g/l total acidity, 0.58 g/l volatile acidity, 31.2 g/l dry extract

Average Yearly Production: 30,000 bottles