

Conti Costanti



The estate

The villa “**Colle al Matrichese**”, built in the 15th century, has been the residence of the **Costanti family** since the middle of the 15th century; in this area there is evidence of well cultivated vines since the 18th century.

The estate, 458 m. above sea level, is situated about 2 km south-east of the town of Montalcino.

Since 1983, the death of the former owner Emilio Costanti, the estate has been run by **Andrea Costanti**, with the help of Vittorio Fiore's technical advice.

The passing years have demonstrated an increasingly confident manifestation of total harmony among the characteristics of the land, the Brunello of these unique vineyards and Andrea Costanti's sensibility to wine and his encompassing idea of the experience and pleasure of wine.

In developing the aromatic variety of the wines as far as possible, he has aimed for an elegant and perfect bouquet. As a result, the vines have rewarded him with even richer aromas though

grown at an altitude in excess of 400 meters with consequent extreme ranges in temperature.

This young wine-maker has aspired to produce long-lasting and complex wines which, by nature, need time to mature and are not easy to make.

Although he has a great respect for the Brunello tradition, he is continually looking to the future with his far-reaching innovations

Vineyards

The land covers 25 hectares, divided into 12 ha of vineyards , 4 ha of olive groves and the rest is fallow land and woodland.

The vineyards are at an altitude of 310-440m. above sea level, and for these great care has gone into selecting the optimal exposure.

The vines are Sangiovese known locally as Brunello and range from 6 to 25 years old. Three hectares have recently been planted with Merlot and Cabernet.

The land is very poor organically though rich in lithoid components. Geologically it is galestro from cretacic era.

Plant density varies from 3.333 to 5.500 vines per hectare.

The harvest usually takes place at the beginning of October.

Cellars

Fermentation takes place on the skins in stainless vats and lasts from 14-21 days depending on the vintage. The Brunello is aged in 30Hl Slavonian oak casks , between 3 and 15 years old and in 3.5Hl barriques.

The younger wines are aged in three year old, 225 and 335 litre barrique made from Allier oak, medium toast.

Products

As regards recent production, 65.000 bottle were produced including Brunello and Rosso di Montalcino and the IGT Toscana. The estate also produces Extra Virgin Olive Oil, Grappa di Brunello Riserva.

Brunello di Montalcino D.O.C.G.

Andrea Costanti's notes

Brunello 2010

Consorzium's value: 5 stars

Comment: very hot and dry year, harvest started on 10th september.
The early one in all the Costanti history. A very important wine but not
long aging

Brunello 2001 Riserva

Consorzio Rating: 4 Stars

Notes: very regular season. Perfect grapes in the sugar-acidity ratio.
Harvest at the end of September. Level of 2001 wines in Montalcino
superior to the harvest expectations. 2001 Costanti Reserve is a wine to
lay down.

Brunello 2000

Consorzio Rating: 3 Stars

Notes: a very hot summer with some rain at the end of August. Harvest
end of September. Very ready wines, pleasant from the beginning, not
to be aged for a long time.

Brunello 1997

Consorzio Rating: 5 Stars

Notes: historic harvest in Montalcino deemed the greatest of the XX
century. Perfect season, grapes of great structure and balance. Mid-
September harvest. The Reserve is still quite a young wine which has
yet to express most of its tertiary bouquet. This wine is destined to lay
down.

Brunello 1995

Consorzio Rating: 5 Stars

Notes: 5 it is the only great harvest with late picking due to cold and
rainy months of August and beginning of September. After the first
week in September the seasonal progress was perfect with a mid-
October harvest.

Brunello 1988 Riserva

Consorzio Rating: 5 Stars

Notes: one of the 5-star harvests of the 1980s, great harvest picked at
the end of September. The Riserva already has a maturity which allows
it to express the typical tertiary bouquet of Brunello of great harvests. It
still has a long life ahead of it.

Brunello di Montalcino D.O.C.G. RISERVA

The production of a “Reserve”, as we have been taught by Franco Biondi Santi, is part of the tradition of Brunello di Montalcino, more than the cru or single-vineyard wines.

Given that Brunello is an extremely important wine, when I decide to make a Reserve I always have to be sure that what I have is outstanding, absolutely fabulous: the best Brunello in an exceptional year, one of those that occur about three times in each decade.

A Reserve must also be seen as a Brunello with a very long cellar-life, a wine capable of ageing for decades. Consequently, a young Brunello Reserve is always much more tannic and characterised by greater acidity, requiring a certain number of years of bottle-ageing.

Refining

48 months. 18 months in tonneaux, 18 months in Slavonian oak wooden barrels and 12 months in bottle.

Rosso di Montalcino D.O.C.

Rosso di Montalcino, a younger wine obtained from the same vineyards of Brunello, combines with its superb structure, attributes of particular vivacity and freshness.

Grape varieties 100% Sangiovese
"Brunello"

Alcohol content 13,50%

Net dry extract	32,30
Total acidity	5,01
Volatile acidity	0,80
Harvest 2002	Beginning of October
Fermentation steel vats	3 weeks in stainless
Refining of Allier of 3,50 Hl	12 months in barriques

Grappa di Brunello

Drawn from Costanti Brunello marc within 48 hours of racking, it is distilled in the artisan distillery of Gioacchino Cannoni in Paganico using an intermittent four-columned low-grade steam system.

Alcohol Content 42% Vol.

Color white

Serving temperature 16°-18°C

Grappa di Brunello Riserva

After distillation within 48 hours of racking, the grappa is aged for one year in oak casks followed by an ageing period in apple, pear and wild cherry wood barrels. It is then further aged in the bottle for more than a year.

Calendar

Visits and tastings are available through all the year for whom that wish to touch in a real way the wonderful wine world.

Visits are done in italian, english and french language

Wine tasting

Visits are done by appointment from Monday to Friday at 10.30 – 15.30 and 17.30

From 1th april to 30th october every day at 15.30 and 17.30

The wine tasting will be done after the guided visit in the cellar. The visit and the tasting last 60 minutes more or less.