

## **Montalcino, Province of Siena**

*Established: 1555*

*Owner: Andrea Costanti*

*Winemakers: Andrea Costanti*

*Production: 60,000 bottles*

*Hectares under vine: 10*

*Viticulture: Conventional*



*"These handmade, artisan wines remain some of the most individualistic terroir-driven wines in Montalcino. I cant recommend them highly enough. Andrea Costanti is at the top of his game, its as simple as that." Antonio Galloni*

The hilltop village of Montalcino is huddled around its fortified castle and its residents are a tight knit community with a strong sense of identity and deep love for their territory. Andrea Costanti, whose family have been part of Montalcino history since 1555, is a well-known figure and former president of the Brunello Consorzio. In 1983, freshly graduated from Siena University with a geology degree and a passion for scuba diving, Andrea took over from his uncle, Count Emilio. While some may have thought Emilio a hard act to follow, he set to the task with a will and determination that has seen the winery upgraded, vineyards expanded and the family's reputation for great Brunello enhanced. The wines have the unmistakable imprint of the Matricese cru, yielding Brunellos of unparalleled elegance and complexity with luscious berry fruit, remarkable structure and exquisite balance. The vines altitude (310-440 metres) is conducive to ideal ventilation and the warm days and cool nights result in wonderfully expressive wines.

### **Rosso di Montalcino DOC**

Rosso di Montalcino remains one of the most confusing categories in Italian wine. In Montalcino DOC/G vineyards are classified as either Rosso or Brunello and most Rosso comes from Rosso classified vineyards, made in a fresh and fruity style to drink young. It's very different at Costanti.

Given the ageing requirements for Brunello (released in the fifth year following the harvest), the decision to produce a Rosso, and its quantity, is based on the quality potential of the vintage and the market economics of having a new vintage on the market. Here you get a wine treated as Brunello, from the vineyard to the cellar, with the hallmarks of the Matricese cru. Andrea's Rosso, aged one year in tonneaux, is rich with red berry fruit, floral notes, spice and hints of leather. The palate is energetic with refreshing acidity.

### **Brunello di Montalcino DOCG**

Fermented in stainless steel with 3 weeks skin maceration, then aged 18 months in tonneaux, followed by 18 months in 30hl Slavonian oak barrels and a further 12 in bottle. Brilliant ruby in colour, the intense aromas of red cherries, wild herbs, tobacco and flowers prelude a lush, full bodied palate with fine tannins and gorgeous length.

*2015. Gorgeous seductive aromas are already expressive but still youthful. Cherry and plum are enveloped by exotic spice and a faint smokiness. The palate is plush and velvety with layers of powdery tannins that build, and tangy acid that cleanses the palate. Hedonistic but brilliantly balanced, its hard to resist now but the best is definitely yet to come. 98 points, Michaela Morris – Decanter*

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