

Montalcino, Province of Siena

Established: 1555

Owner and winemaker: Andrea Costanti

Production: 60,000 bottles

Hectares under vine: 10

Viticulture: Conventional

Vegan Friendly



"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 Matrichese 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. Here you get a wine treated as Brunello, from the vineyard to the cellar, with the hallmarks of the Matrichese 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.

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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.

***2018** Perfumed berry, pine forest, new leather and violet aromas mingle with enticing scents of vineyard dust that segue into underbrush and nutmeg. Linear, lithe and all about elegance, the savory palate has great energy that lifts juicy red cherry, spiced cranberry, star anise and tangy saline notes that linger on the close. Tight but refined tannins and vibrant acidity keep it youthfully tense and impeccably balanced. Those who love power and might could be surprised by its almost ethereal quality, but lovers of finesse, depth and balance will swoon in delight. 99 points, Kerin O'Keefe*

Brunello di Montalcino DOCG Riserva

***2016** This perfumed wine opens with layers of scents, including violet, woodland berries, new leather, forest floor and warm spices. Smooth and elegantly structured, the savory palate boasts juicy black-skinned berry, blood orange, licorice, tobacco and the barest hint of coffee bean alongside taut, fine-grained tannins. Bright acidity keeps it impeccably balanced. Drink 2026–2046. 100 points, Kerin O'Keefe*

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