



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



## Brunello di Montalcino Riserva DOCG

The noble Costanti family goes all the way back to the fifteenth century. One of several famous counts, Tito Costanti was a lawyer and winemaker, and was actually one of the very first to use the name Brunello for the celebrated Montalcino red. And the methods he used were strikingly similar to those used for Brunello and Rosso di Montalcino today. At present, the sole living descendant of the Sienese family, Andrea Costanti, carries the torch, strengthening the family's reputation for making top wines with great innovation. His aim has always been to create elegant, complex and long-lasting wines that bring out the best of the terroir. Andrea achieved this by relying on his own excellent instinct for wine, and an in-depth knowledge of the terrain's geological components. In time, these natural skills were perfected, so that he eventually styled the range together with enologist Vittorio Fiore. The range has the unmistakable imprint of the Matricchese cru, yielding Brunellos of unparalleled elegance and complexity, with luscious, focused berry fruit, remarkable structure and exquisite balance. From vineyards located just outside the town of Montalcino, about 400-450 meters (1,312-1,476 feet) above sea level with the ultra-Tuscan galestro soil: known for bringing out the best in Sangiovese. Only the best grapes from the best plots are used. This Riserva wine ages thirty-six months in oak and at least twenty-four months in bottle before being released.

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

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## Most recent awards

**GAMBERO ROSSO:** tre bicchieri

**WINE SPECTATOR:** 95

**WINE ENTHUSIAST:** 100

**VINOUS:** 98

**JAMES SUCKLING:** 96

**WINE ADVOCATE:** 95

**WINE & SPIRITS:** 96

**DECANTER:** 96

**INTERNATIONAL WINE CELLAR:** 92

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## Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	14 days
Type of yeast:	Selected
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Length of maceration:	14 days
Malolactic fermentation:	Yes
Aging containers:	Tonneaux; barrels
Container size:	900 L and
Type of oak:	Allier and Slavonian
Bottling period:	February

Aging before bottling:	36 months
Aging in bottle:	24 months
Closure:	Natural Cork

## Vineyard

Organic:	Yes
Vineyard location:	Montalcino, Tuscany
Soil composition:	Galestro
Vine training:	Spurred Cordon
Altitude:	312 and 440 meters (1,020-1,445 feet) above sea level
Vine density:	4,400 vines per acre
Exposure:	Southwestern
Years planted:	1990, 2012
Age of vines:	6-30 years old
Time of harvest:	Late September
Total yearly production (in bottles):	10,000

## Tasting Notes and Food Pairings

Tasting notes:	Deep ruby with brilliant garnet reflections, the bouquet is rich, ample and intense with notes of brushwood, berry fruit, plums, violets, spices and vanilla confirmed on the palate; luxurious structure, layered flavors and great concentration and depth, good acidity and silky, smooth tannins. Powerful and elegant.
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Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	A wonderful accompaniment to red meat, stews, complex dishes and aged cheese.
Aging potential:	30 years
Alcohol:	Alc. 13.5% by vol.
Winemaker:	Andrea Costanti and Vittorio Fiore

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