



EMPSON & CO.
Experience Italy in a Wine glass



Vermiglio Rosso di Montalcino DOC

From vineyards just outside Montalcino, about 310 and 440 meters (1,020-1,445 feet) above sea level with southwestern exposure and galestro soil. The winery's star Rosso di Montalcino. Vermiglio is an ancient Italian word made popular by the likes of Boccaccio and Dante Alighieri, used to describe a type of vibrant or bright red. Andrea Costanti's Vermiglio Rosso di Montalcino certainly is vibrant and bright. It ages twelve months in tonneaux and twelve months in Slavonian oak barrels and is a wonderful addition to anyone's cellar.

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

Most recent awards

WINE ADVOCATE: 90

VINOUS: 93

WINE & SPIRITS: 92

WINE SPECTATOR: 90



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
Type of oak:	Allier and Slavonian
Bottling period:	February
Aging before bottling:	12 months
Aging in bottle:	12 months
Closure:	Natural Cork



Vineyard

Organic:	Yes
Vineyard location:	Montalcino, Tuscany
Soil composition:	Galestro
Vine training:	Spurred Cordon

Altitude:	310 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):	12,000



Tasting Notes and Food Pairings

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:	Up to 15 years
Alcohol:	Alc. 14% by vol.
Winemaker:	Andrea Costanti and Vittorio Fiore