



Costanti  
Rosso di Montalcino  
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Bright crimson. Rich, round, full-bodied, with intense notes of beautiful red berries, light and lively, well integrated oak and firm tannins, and clean finish.

- Grapes:** 100% Sangiovese  
**Vineyard Location:** From the vineyards just east of the town of Montalcino in Tuscany  
**Vinification/Aging:** The wine ages for 12 months in wood: six months in French tonneaux (5-hl.) followed by six months in bottle.



**Pairing Suggestions:**  
Pairs well with most dishes, but can stand up to red meats and game dishes.

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