



## **ANDREA COSTANTI'S NOTES**

*Brunello 2003 (PREVIEW), On the market in 2008*

*Consorzio Rating: 4 stars*

*Notes: very hot and dry year. Harvest started on September 10th, the earliest in Costanti history. A very important wine but not to be aged for a very long time.*

*Brunello 2001 Riserva*

*Consorzio Rating: 4 Stars*

*Notes: very regular season. Perfect grapes in the sugar-acidity ratio. Harvest at the end of September. Level of 2001 wines in Montalcino superior to the harvest expectations. 2001 Costanti Reserve is a wine to lay down.*



<http://www.costanti.com/images/vini/bottiglie/brunello.png>

## *Brunello 2000*

*Consorzio Rating: 3 Stars*

*Notes: a very hot summer with some rain at the end of August. Harvest end of September. Very ready wines, pleasant from the beginning, not to be aged for a long time.*

## *Brunello 1997*

*Consorzio Rating: 5 Stars*

*Notes: historic harvest in Montalcino deemed the greatest of the XX century. Perfect season, grapes of great structure and balance. Mid-September harvest. The Reserve is still quite a young wine which has yet to express most of its tertiary bouquet. This wine is destined to lay down.*

## *Brunello 1995*

*Consorzio Rating: 5 Stars*

*Notes: 5 it is the only great harvest with late*



*picking due to cold and rainy months of August and beginning of September. After the first week in September the seasonal progress was perfect with a mid-October harvest.*

### *Brunello 1988 Riserva*

#### *Consorzio Rating: 5 Stars*

*Notes: one of the 5-star harvests of the 1980s, great harvest picked at the end of September. The Riserva already has a maturity which allows it to express the typical tertiary bouquet of Brunello of great harvests. It still has a long life ahead of it.*



Harvest	2010
Grape varieties	100% Sangiovese "Brunello"
Alcool content	13,64%
Net dry extract	33,60
Total acidity	5,81
Volatile acidity	0,60
Harvest	First week of October 2000
Fermentation	2 weeks of maceration in stainless steel vats
Refining	48 months. 18 months in tonneaux, 18 months in Slavonian oak wooden barrels and 12 months in bottle.