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.

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.