
A.C.
CONTI
COSTANTI
VITICULTORI
VERMIGLIO
ROSSO
DI MONTALCINO
Vendemmia
COLLE AL MATRICHESE
MONTALCINO - ITALIA
PRODOTTO IN ITALIA



′est	2014
ɔe varieties	100% Sangiovese
ɔol content	14.04%
dry extract	29.6
l acidity	5,80
tile acidity	0,70
′est	Second week of October 2014
ıentation	Fermentation took place on the skins in temperature controlled stainless steel tanks and lasted approximately two weeks
ıing	The wine remained for 12 months in French tonneaux of 5.0 hl and 12 months in Slavonia oak casks of 30.0 hl