



### Amor Costante IGT Toscana

2018

Vineyard location	Sangiovese Podernovone, altitude 500–470m south-western exposure, planted in 1998 Merlot Podernovone, altitude 510m north-western exposure, planted in 1998
Soils	galestro, some crushed limestone, schists, sand and white clay
Training system	cordon trained, spur pruned
Number of vines per hectare	4'500 vines
Harvest	hand picked, in boxes, Sangiovese grape from September 28th and Merlot grape from September 21st
Fermentation temperature	25–26°C
Time of maceration	22 days Sangiovese, 18 days Merlot
Aging	Sangiovese 24–30 months in Slavonian oak casks of 25 and 30hl Merlot 24–30 months in french barriques & tonneaux
Bottling   Production	June 24th, 2020   944 bottles and 60 magnum bottles
Bottle size   Grape variety	0.75l   20% Sangiovese and 80% Merlot
Alcohol   Total acidity	14%   5 gr/l
Residual sugar   Dry extract	0.20 gr/l   28.0 gr/l

The 2018 vintage began with a rainy spring that offset the water shortages of the previous year. In this vintage, an early «cleaning» of the soil under the vines was very important in order to minimize the potential development of pathogens, with good ventilation of the entire canopy and clusters. At the time of the harvest, the grapes had a good skin integrity with a very positive balance of analytical values, however our yields did not exceed the quantity of 55 quintals per hectare. The pH tends to be low with fairly marked acidity, promising wines of good freshness with long life and evolution.

**Tasting note** Deep ruby colour, plush notes of cherries, strawberries and sweet oak spice, vanilla and black pepper. The Sangiovese provides great freshness to the blend and is in perfect balance with the silky and soft tannins of Merlot. Overall rich but elegant with great persistence.