



Amor Costante IGT Toscana

2019

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	4500 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 18 months in Slavonian oak casks of 20hl and 30hl Merlot 18 months in french barriques & tonneaux of 6 hl
Bottling Production	November 18th, 2021 2252 bottles of 0.75l
Bottle size Grape variety	0.75l 20% Sangiovese and 80% Merlot
Alcohol Total acidity	14% 6 gr/l
Residual sugar Dry extract	0.50 gr/l 28.0 gr/l
Vintage 2019:	The 2019 vintage gave us grapes of excellent fragrance with persuasive fruity notes. The wines were aged for 18 months in small 6hl Slavonian oak barrels. The vintage shows a great freshness and a great aromatic complexity and also a good structure, with a marked traceability to our terroirs.
Tasting note	Deep ruby colour, soft notes of cherries, strawberries and sweet oak spices, vanilla and black pepper. The Sangiovese gives great freshness to and is in perfect balance with the silky and soft tannins of Merlot. Overall rich but elegant with great persistence.