



Amor Costante IGT Toscana

2020

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 & tonneaus of 6hl
Bottling Production	November 8th, 2022 2360 bottles of 0.75l
Bottle size Grape variety	0.75l 20% Sangiovese and 80% Merlot
Alcohol Total acidity	14% 5,50 gr/l
Residual sugar Dry extract	1.0 gr/l 28.5 gr/l

Vintage 2020: in spring 2020 we experienced some frost during budding which compromised partly the fruiting. During the summer the temperatures were high for a long period with no rainfalls. Thanks to the meticulous work carried out in the vineyard, the quality of the grapes was excellent, but the conditions mentioned above caused lower yields of grapes and therefore also of wine. But this is part of the beautiful work of a wine grower: to follow the rhythm of nature and trying to stay in harmony with it, to fight different adversities every year and rejoice in the work achieved, even when there are years with a lower production like this one.

Tasting note
Deep ruby colour, soft notes of cherries, strawberries and sweet spices, 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. Very complex, rich but elegant with a long finish.