



### Amor Costante IGT Toscana

2021

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 on September 28th and Merlot grape on 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	November 15th, 2023   2'333 bottles
Bottle size   Grape variety	0.75l   20% Sangiovese and 80% Merlot
Alcohol   Total acidity	14.5%   5.36 gr/l
Residual sugar   Dry extract	0.20 gr/l   28.0 gr/l

Vintage 2021: The winter brought plenty of rain which replenished the water reserves. The beginning of spring showed temperatures which tended to be higher than the average with a slightly earlier start of budding. The summer was tendentially hot with little rainfall, and therefore with a low pathogen presence. The management of the leaf wall was simple in its development. Maturations were good in their gradual progression. The wines show an excellent finesse on the nose with notes of small red fruits and floral notes of roses. In the mouth the strong structure and good acidity stand immediately out and increase the persistence and enjoyability of the wine.

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.