



Amor Costante IGT Toscana

2015

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 24–30 months in Slavonian oak casks of 25 and 30hl Merlot 24–30 months in french barriques & tonneaux
Bottling Production	November 2018 1'360 bottles and 60 magnum bottles
Bottle size Grape variety	0.75l and 1.5l 20% Sangiovese and 80% Merlot
Alcohol Total acidity	14% 5.35 gr/l
Residual sugar Dry extract	0.20 gr/l 28.0 gr/l

The 2015 vintage was excellent! The abundant rains of late winter and early spring, accumulated in the soil and prepared an important water reserve to support the whole vegetative and phenological development. The fairly warm spring with low humidity and mostly ventilated days, created great conditions of balance. Wonderful summer, particularly on July, with very good ventilation, led the vines to optimal vegetative conditions. At harvest, the grapes arrived in perfect health and maturation, with rarely thick skins, excellent integrity and truly superior phenolic-anthocyanic charge, fresh acidities and potent alcohol. The wines show now an excellent polyphenolic profile, with great expression of their vintage, their territorial character and signature elegance.

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.