



### Amor Costante IGT Toscana

2022

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 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 20 months in Slavonian oak casks of 25 and 30hl Merlot 20 months in french barriques & tonneaux
Bottling   Production	November 14th, 2024   2613 bottles
Bottle size   Grape variety	0.75l   20% Sangiovese and 80% Merlot
Alcohol   Total acidity	14%   5,86 gr/l
Residual sugar   Dry extract	<1.0 gr/l   31.7 gr/l
Flavonoids – Quercetin	It may be that a concentration of polyphenols causes some sediment to form in the wine. This does not affect the taste and in case of presence a light decanting of the wine may be sufficient.

Vintage 2022: During autumn/winter, deep tillage was carried out in the rows in order to allow the water reserves to fill as much as possible. Organic fertilization was also carried out where needed. That is why, despite the drought and extraordinary heat during spring and summer, our vines did not suffer too much from water stress. At the end of July and beginning of August a few rainfalls occurred which was crucial for a good maturation. Due to the very low precipitations, the vineyards and grapes enjoyed a very good health. During the season, agronomic techniques were adopted aimed at limiting as much as possible the potential damage caused by the lack of rain and strong heat; the management of the leaf wall and the bunch band was central. The grapes presented good technological, phenolic and health quality. The wines obtained show complexity on the nose and a beautiful tannic texture. Despite the climate trend, good acidity should be highlighted, an excellent basis for refinement.

**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.