



AMARANTO 2018

Sangiovese Maremma Toscana DOC

Vintage notes: after a challenging rainy spring, conditions improved significantly during the summer, culminating in almost perfect weather in September, during the harvest. Our 2018 reds aren't extraordinarily powerful as some as the previous vintages (2015 and 2016) but they display deep colours together with very specific aromatics. On the palate they are incredibly fresh, vibrant, and are endowed with refined and silky tannins. The whites, based on Vermentino, show moderate acidities and intense fragrance: peach, apricot with hints of white flower and spearmint.

Harvest: 8th September 2018 (fruits day).

Variety: 100% Sangiovese (clone from a Montalcino vineyard).

Vineyard: Selceto and Sugarelle.

Vineyard density: 4.850 vines/hectare.

Vine age: 12 years Sugarelle and 14 years Selceto.

Fertilizer: biodynamic composts.

Yield: 4 tonnes/hectare (35 hl/hectare).

Fermentation: in stainless steel tank for 7 days promoted by indigenous yeasts.

Malolactic: in barrels immediately after the alc. Fermentation.

Maturation: 10 months in old French oak barriques.

Fining: natural finings and clarification under gravity.

Bottling: on descending moon, no filtration.

Alcohol level: 13,5% vol.

Production: 35.200 bottles.