



AMERI 2018

Governo all'Uso Toscano IGT

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: 17th September 2018 (fruits day)

Variety: 100% Sangiovese.

Vineyard: Le Ghiaie (14 years old).

Vineyard density: 4.850 vines/hectare.

Fertilizer: biodynamic composts.

Yield: 5.8 tonnes/hectare (20 hl/hectare of wine).

Method: *when our Sangiovese grapes are fully ripe, we cut the shoot on which they are growing and leave the bunches to dry for several days on the vine. This method called "taglio del tralcio" can be done only in warm and dry years. These partly dried grapes are added to some Sangiovese that is fermenting. These technique called "Governo" was described for the first time in the book "The art of making a perfect and durable wine", written in 1774 by Ferdinando Paoletti from Florence.*

Fermentation: *stops naturally because the extreme ripeness of the grapes elevates alcohol levels to a point where the yeast dies off (15%+) before all of the sugar can be consumed.*

Malolactic: in barrels immediately after the alcoholic fermentation.

Maturation: 10 months in old French oak barriques.

Fining: natural finings and clarification under gravity.

Bottling: on waning moon and no filtration.

Alcohol level: 14% vol.

Production: 2.090 bottles.