

**Varieties**

Sangiovese and Merlot

Vineyards

Sixth Planting 2.40/2.00 X 0.80

Planting Years

2014/2019/2020

Training System

Cordone Speronato and Guyot

Plant Density

5000 plants per hectare

Yield per Hectare

5500 Kg/ha

Harvest Time

First week of October, strictly by hand

Vinification

Small capacity stainless steel tanks, maximum 50 HL. Controlled temperature fermentation with punch-downs, pump-overs, and delestage. Minimum 15 days of maceration.

Aging and Maturation

Aging in tonneaux and bottle maturation before release.

Aging Potential

15 Years

TASTING NOTES**Color**

Intense, vibrant red.

Aroma

Remarkable aromatic complexity with hints of spices and wild berries; ethereal, dense, and enveloping, with fruity notes well integrated with subtle wood aromas.

Palate

Soft and seductive, with a substantial structure and noble tannins on the finish, leaving pleasantness and softness for a long time.

Food Pairing

Important first courses, Sienese pork, game, Florentine steak, mixed grills and roasts, aged cheeses, and bean dishes.

AMNIS
ROSSO TOSCANA IGT