PODERE
L'ASSUNTA

Ametato I.G.T. Tuscan Sangiovese 2019

This wine originates from the parcel zoning carried out in our vineyards and takes its name from the old fruit-drying loft (ametato) that once stood here. This site benefits from perfect exposure and almost constant ventilation.

- **Variety:** Sangiovese 100%
- **Area of production:** Monteriggioni – Siena.
- **First year of production:** 2019
- **Vineyards:** hillside vineyards at 390 meters above sea level, with calcareous, stony soils
- **Exposure:** northeast
- **Training system:** Guyot.
- **Harvest**: grapes are hand-picked in early October
- **Fermentation and aging:** spontaneous fermentation takes place in stainless steel tanks and lasts approximately 22–25 days. After racking, we procede with malolactic fermentation, followed by an aging period of two years in 2.25 hl French oak casks.
- **Year:** 2019
- **Climatic conditions of vintage:** A cold and rainy winter led to a spring with below-average temperatures and abundant rainfall. The summer months were marked by stable weather with temperatures never exceeding 40°C. In the weeks leading up to the harvest, no significant weather fronts passed through, but there were notable temperature variations from day to night.
- **Alcohol:** 14.5%
- **Colour:** deep, bright ruby red
- **Aroma:** a complex aromatic bouquet, with floral notes of violet and sulla (French honeysuckle), red fruits such as redcurrant, blueberry, and cherry, followed by tertiary hints of licorice, tobacco, and chocolate
- **Palate:** fine and elegant with a harmonious tannic structure; very long finish with refined balsamic notes
- **Production:** 1,000 bottles.