



CASTELLO DI AMA
SIENA - ITALY

AL POGGIO 2018

Chardonnay di Toscana I.G.T.

Our very calcareous soil as well as the altitude of our vineyards create the perfect terroir for the production of a great white wine. Between 1982 and 1983 some parcels of vineyards of Trebbiano Toscano and Malvasia Lunga del Chianti have been replanted with clones of Chardonnay brought directly from Burgundy. Furthermore, in 1984, in the area called "Al Poggio" another 4 hectares have been planted and, in order to obtain a wine with a great structure, we opted for the training system with Open Lyre.

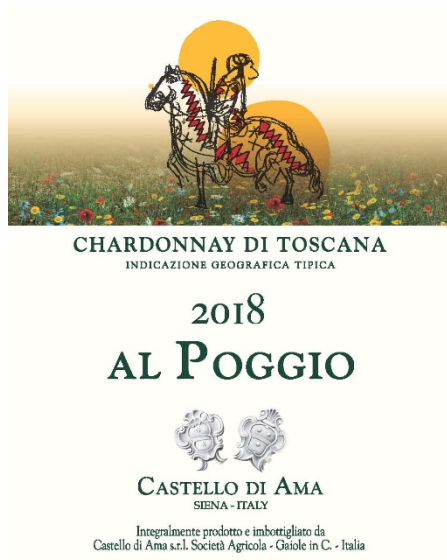
CLIMATE

The great difference in temperature between day and night we had in Autumn allowed a good development of aromas. That is why wines from 2018 vintage are going to be fruity with an excellent freshness and a good balance of alcohol. The extraordinary polyphenols content will provide thoroughbred wines, elegant, powerful and with a good body. What we have always liked. After several samples and organoleptic analysis in our vineyards and laboratory, harvest have been carried out by hand in 10-12-kg crates, in early September.

VINIFICATION AND REFINEMENT

After soft-pressing of the grapes, 60% of the must was refrigerated and fermented in steel tanks, while the rest was transferred in barriques. Of the grapes fermented in wood, 25% have been macerated on the skins for about 12 hours. The Allier and Tronçais barriques used were half new and half one year old. 40% of the grapes vinified in barriques underwent malolactic fermentation. The permanence on wood "sur lies" lasted for about 8 months, with regular batonnages every 7 days.

This wine has been bottled in February 2019.



TECHNICAL DATA OF THE WINE

First release: 1988

Grape variety: Chardonnay

Alcohol: 13%

Total acidity: 5 g/l

Residual sugar: <0,5 g/l

Extract: 20,6 m/l



Colour: clear yellow with brilliant golden nuances



Aroma: summer flowers and fruits, such as banana, pineapple and apricot.



Taste: decisive and delicate attack. Excellent freshness. Very good persistency and length.



TECHNICAL DATA OF THE VINEYARD

Exposure: North-East/South-West

Soil: clay and calcareous

Altitude: 460-500 meters above sea level

Training system: partially open Lyre and partially vertical trellis

Vine density: 2.800 plants/ha for the Lyre and 5.200 plants/ha for the vertical trellis

MAP

