CASTELLO DI AMA
SIENA · ITALY

VIGNETO LA CASUCCIA 2016

Chianti Classico Gran Selezione DOCG

The La Casuccia vineyard covers 12.58 hectares, six planted in 1978 and the rest in 2007. The plot has been terraced to improve aspecting and ensure more uniform ripening. La Casuccia is split into nine parcels of land and in the best vintages it is typically parcel numbers 49, 46 and 45 which contribute to producing the limited quantities of this vineyard selection.
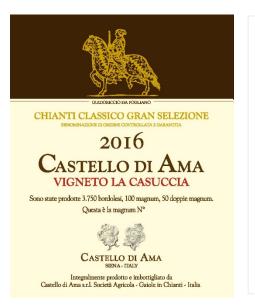
CLIMATE

Winter has been mild and rainy. In April, temperatures raised rapidly, while May and June have been very instable. Finally, summer arrived in July and we had great temperature excursions between night and day, which helped to develop aromas and flavours in the wine. Although we had hail at the end of August, grapes were very healthy. After several samplings and organoleptic analysis in the vineyards and in our laboratory, on 27th September we harvest the Merlot, the Sangiove was harvest on October 4th.

VINIFICATION

Fermentation was started using ambient yeasts, separately for each variety and in steel tanks at a controlled temperature of 30–33 °C, with manual pumpovers and total cuvaison of 27 days for the Sangiovese and 25 days for the Merlot. After first racking, the wine was transferred to barriques for malolactic fermentation.

REFINEMENT

The assemblage of the three grape varieties takes place at the end of the malolactic fermentation. Afterwards the wine is transferred into oak barrique – of which 18% are new - of fine grain for approximately 10 months.

TECHNICAL DATA OF THE WINE

First release 1985

Grapes: 80% Sangiovese, 20% Merlot

Alcohol: 13,5%

Total Acidity: 5 g/l

Residual Sugar: <0,5 g/l

Extract: 32,4 g/l

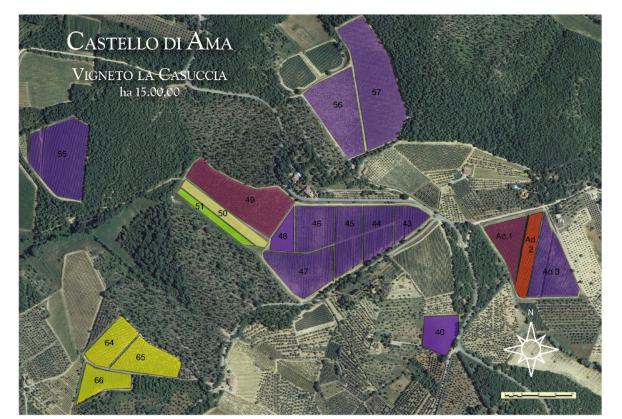**Colour**: pure ruby-red with purplish notes.

Nose: closed at this step, tertiary notes of pipe tobacco and leather.

Taste: tannic flavor. Tannins are ripen armonic and delicate.

TECHICAL DATA OF THE VINEYARD

Exposure: North-East/South-Ovest Soil: clay and calcareus Altitude: 470-495 AMSL Vine Density: from 5.200 vines/ha	Training system: vertical trellis with single Guyot in 8.04 ha and open Lyra in 4.54 ha. Clone selections: Sangiovese CC2000 1, CC2000 2, CC2000 4CC2000 5, Merlot 343 e 347. Portainnesto 420° portainnesto 420°A.

MAP