



CASTELLO DI AMA
SIENA - ITALY

HAIKU 2017

Toscana I.G.T.

The first vintage of haiku was in 2009 and the wine is the blend of three grape varieties: 50% Sangiovese, 25% Cabernet Franc and 25% Merlot. During the planting of the second section of Montebuoni vineyard, completed in 2001, we decided to experiment with the renowned international variety, Cabernet Franc, which has never been used in Ama before. We carried out a careful analysis of the soil and the climate and we realized that Cabernet Franc really would have given good results. In 2001 we planted on two small parcels, identified by the estate's land register numbers 84 and 85, respectively of 1,47 ha and 0,47 ha, for a total surface of 2 hectares with the clone 214, - a popular variety in Bordeaux for its production of cellarable wines ("*vins-de-garde*") grafted onto rootstock 110R.

CLIMATE

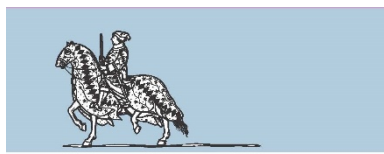
The beginning of the year has been cold and rainy. In March, temperatures rose up exceeding season average temperatures. On 21st April, a severe frost stopped the phenological development of the vines, while May and June have been very hot until 28th June, when temperatures went down thanks to the rain. August was terribly hot reaching maximum temperatures of 40°C and minimum temperatures of 26°C until 10th September, where we had heavy rains with a significant drop of temperatures. September was one of the coldest September since 15 years. After several samples and organoleptic analysis in our vineyards and laboratory, harvest has been carried out by hand in 10-12-kg, on 6th we harvest the Merlot, on 26th September the Sangiovese and on 2nd October the Cabernet Franc. The result was an excellent quality with a reduced quantity.

VINIFICATION

The vinification started using ambient yeasts, separately for each variety and in steel tanks at a controlled temperature of 30/32°, with manual pumpovers and a total cuvaison of 23 days for Sangiovese, 26 days for Merlot and 23 days for Cabernet Franc. After the first racking, the wine was transferred into steel tanks for the malolactic fermentation.

REFINEMENT

After the malolactic fermentation, the three grape varieties were blended. Then the wine has been transferred in oak barriques of thin grain, 24% of which were new.



2017
haiku


CASTELLO DI AMA
SIENA - ITALY
Integralmente prodotto e imbottigliato da
Castello di Ama s.r.l. Società Agricola - Ostiolo in C. - Italia

TECHNICAL INFORMATION OF THE WINE

First release: 2009

Grape varieties: 50% Sangiovese, 25% Cabernet Franc, 25% Merlot

Proof: 13,5%

Total acidity: 5,1 g/l

Residual sugar: <0,5 g/l

Extract: 33,1 m/l



Colour: intense purple red with ruby-red nuances.



Nose: fruity (fruits of the forest, such as raspberry and blackcurrants), spicy (pepper, wild herbs and tobacco)



Taste: good attack with a clear identity of the grape varieties. The wine is intrinsically elegant and natural freshness evolving in a silky finish.

TECHNICAL INFORMATION OF THE VINEYARD

Aspecting: North-West/South-East

Soil: clay and limestone

Altitude: 420-500 meters above sea level.

Training system: vertical trellis, single Guyot for Merlot and Cabernet Franc, while spurred cordon for Sangiovese

Vine density: 5.200 plants/ha

Clones selection: Cabernet Franc 214, Merlot 181 and 343, Sangiovese CH21, CH22, CC2002, CC2004, rootstock 420A

