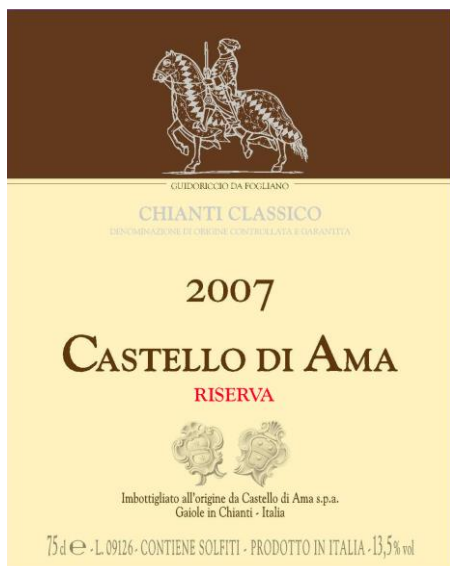




CASTELLO DI AMA
SIENA - ITALY

CASTELLO DI AMA RISERVA 2007

Chianti Classico Riserva D.O.C.G.



VINEYARD PROFILE

The 50 hectares of specialised vineyards listed in the DOCG Chianti Classico Register of Vineyards lie at an altitude of 390-530 metres, in chalky-clay soils of gravel-pebbly texture. Planted between 1964 and 1978 at a density of 3,000 vines per hectare, later vineyards were planted to a density of 5,300 vines per hectare. The vines are trained to vertical trellis, Guyot-pruned Open Lyre and Spurred Cordon. The rootstocks, 420 A are grafted to Sangiovese (80%) and Malvasia nera, Merlot, Cabernet Franc and Pinot Nero (20%).

VINIFICATION

Some 2.300 q. of grapes were picked between the 25th of September and 4th of October. The grapes were graded for quality first in the vineyard and then on sorting tables in the winery. After de-stemming and crushing, the must was chilled and then fermented (at 33°C) in stainless steel, with particularly gentle pumpovers. After a lengthy 24/25 day maceration, the wine was drawn off, amounting to some 1,600 hl, and completed malolactic fermentation, most of in barriques.

MATURATION

Upon completion of malolactic, the blend was assembled and went to barriques, 20% of them new and the remainder 1-3 years old. Bottling produced: 23.200 half Bordeaux bottles, 175.200 standard Bordeaux bottles, 4.000 magnums, and 440 double magnums.

TECHNICAL DATA

Total acidity: 5,70 g/l	Alcohol: 13,5 %
Volatile acidity: 0,45 g/l	Total dry extract: 30,4 g/l
pH: 3,40	U.V. 280: 66