



CASTELLO DI AMA  
SIENA - ITALY

AMA 2018

Chianti Classico DOCG

Ama, produced almost entirely from Sangiovese grapes, was added to the estate's wines with the 2010 vintage and the introduction of Gran Selezione quality criterion in Chianti Classico.

This wine is made from vines planted at high density (5,200 vines / hectare). The grapes are hand-harvested from vines that are 10-12 years old on average.

Fruity and harmonic, the voluptuous Ama Chianti Classico expresses all the elegance of the estate's wines.

### CLIMATE

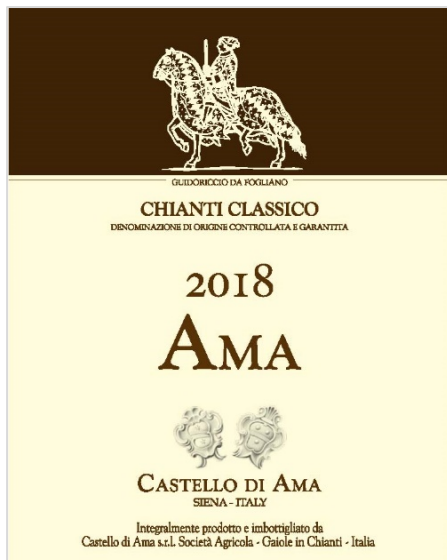
The great difference in temperature between day and night we had in Autumn allowed a good development of aromas. That is why wines from 2018 vintage are going to be fruity with an excellent freshness and a good balance of alcohol. The extraordinary polyphenols content will provide thoroughbred wines, 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 on August 29<sup>th</sup> and it ended up on October 15<sup>th</sup>.

### VINIFICATION

Fermentation has started with ambient yeasts, separately for each variety in steel tanks at controlled temperature between 30/32°, with manual pumpovers and a total cuvaion of 25 days for Sangiovese and 25 days for Merlot. After the first racking, the wine has been transferred to steel tanks for malolactic fermentation.

### REFINEMENT

The blending of the grape varieties has taken place after malolactic fermentation. Afterwards the wine has been refined in second-passage oak barriques of thin grain, and finally bottled in January 2020.



### TECHNICAL DATA OF THE WINE

First release 2010

Grapes: 96% Sangiovese, 4% Merlot

Alcohol: 13%

Total Acidity: 5.9 g/l

Residual Sugar: <1 g/l

Extract: 30.9 m/l



**Colour:** ruby red with vermillion nuances



**Nose:** fruity, red fresh fruits, cherry and raspberry



**Taste:** elegant and harmonic with well-balanced spicy notes already at the first impact



### TECHNICAL DATA OF THE VINEYARD

Exposure: Nord-Ovest/Sud-Est

Soil: clay and calcareus

Altitude: 460-525 AMSL

Vine Density: 5.200 vines/ha

Training System: vertical trellis with single Guyot

Clone selections: Sangiovese CC2000, CC2004,

AGRI45, Merlot 343 Rootstock 420

