AMA 2017

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.
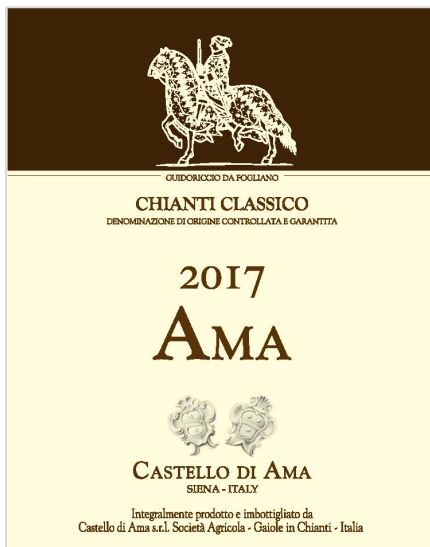
CLIMATE

The 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 crates on 21st August and it ended up on 2nd October. The result was an excellent quality with a reduced quantity.

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 cuvaison 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 February 2019.

TECHNICAL DATA OF THE WINE

First release 2010

Grapes: 96% Sangiovese, 4% Merlot

Alcohol: 13%

Total Acidity: 6.1 g/l

Residual Sugar: <1 g/l

Extract: 32.6 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	Training System: vertical trellis with single Guyot
Soil: clay and calcareus	Clone selections: Sangiovese CC2000, CC2004,
Altitude: 460-525 AMSL	AGRI45, Merlot 343 Rootstock 420
Vine Density: 5.200 vines/ha	