



CASTELLO DI AMA  
SIENA - ITALY

AMA 2016

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

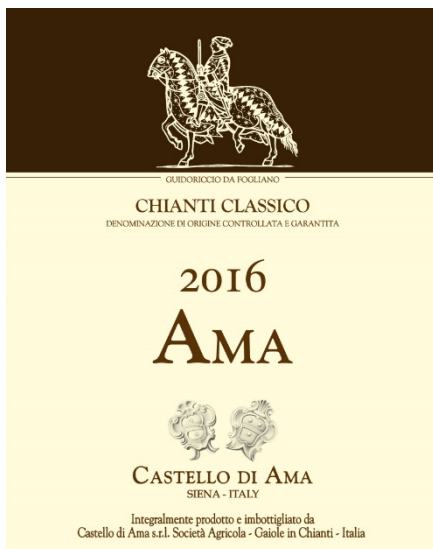
Winter has been mild and rainy. In April, temperatures raised rapidly, while May and June have been very instable. Finally, summer arrived in July and we had great temperature excursions between night and day, which helped to develop aromas and flavours in the wine. Although we had hail at the end of August, grapes were very healthy. After several samplings and organoleptic analysis in the vineyards and in our laboratory, on 26th September we harvest the Merlot, the Sangiove was harvest on October 3rd and 4th..

#### 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 cuvaision of 26 days for Sangiovese and 26 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 2018.



#### TECHNICAL DATA OF THE WINE

First release 2010

Grapes: 96% Sangiovese, 4% Merlot

Alcohol: 13%

Total Acidity: 5,2 g/l

Residual Sugar: <1 g/l

Extract: 29,3 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 portainnesto 420A

