CASTELLO DI AMA
SIENA - ITALY

VIGNETO BELLAVISTA 2016

Chianti Classico Gran Selezione DOCG

The Bellavista vineyard covers an area of 22.82 hectares, with 9.30 replanted from 1974 to 1978, and 13.52 replanted in 2007. The plot of 22 parcels of land has been terraced to improve aspecting and ensure more uniform ripening. In the best vintages, parcels 1 to 19 of Malvasia Nera, and 21 and 22 of Sangiovese contribute most to the production of this vineyard selection.

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 27th September we harvest the Malvasia Nera, the Sangiovese was harvest on 30th September.

VINIFICATION

Vinification has started through ambient yeasts, separately for each grape variety, in steel tanks at controlled temperature between 30° and 33° C, with manual pumping over and a total cuvaison of 22 days for Sangiovese and 26 days for Malvasia Nera. After the first draining off, the wine was transferred into barriques for malolactic fermentation.

REFINEMENT

The assemblage of the two grape varieties takes place at the end of the malolactic fermentation. Afterwards the wine is transferred into fine grain oak barrique of which 40% are new and the rest one year old, for approximately 14 months.

GUIDORICCIO DA FOGLIANO

CHIANTI CLASSICO GRAN SELEZIONE
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2016
CASTELLO DI AMA
VIGNETO BELLAVISTA

Sono state prodotte 3.790 bordolesi, 100 magnum, 50 doppie magnum.

Questa è la bordolese N°

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Integralmente prodotto e imbottigliato da
Castello di Ama s.r.l. Società Agricola - Gaiole in Chianti - Italia

TECHNICAL DATA OF THE WINE

First release 1978

Grapes: 80% Sangiovese, 20% Malvasia Nera

Alcohol: 13,5%

Total Acidity: 5,1 g/l

Residual Sugar: <0,5 g/l

Extract: 32,1 g/l

Colour: pure ruby-red.

Nose: an intrigue of exotic dark berries and pomegranate with fragrant tobacco notes.

Taste: juicy and succulent with a silky supple texture, complex nuanced and built for cellaring.

TECHNICAL DATA OF THE VINEYARD

Exposure: North-East / South-Ovest	Vine Density: from 5.500 to 2.800 vines/ha
North-East / South-East	Clone selections: Sangiovese CC2000 1,
Soil: clay and calcareous	CC2000 2, CC2000 4CC2000 5, Merlot 343 e
Altitude: 460-525 AMSL	347. Malvasia N e MN6. Rootstock 420°
Training system: vertical trellis single Guyot	

MAP

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ha 23.76.00

Cru "L'APPARITA"