



CASTELLO DI AMA  
SIENA - ITALY

# HAIKU 2014

Toscana I.G.T.

The first vintage of haiku was in 2009 and the wine is the blend of three grape varieties: 50% Sangiovese, 25% Cabernet Franc and 25% Merlot. During the planting of the second section of Montebuoni vineyard, completed in 2001, we decided to experiment with the renowned international variety, Cabernet Franc, which has never been used in Ama before. We carried out a careful analysis of the soil and the climate and we realized that Cabernet Franc really would have given good results. In 2001 we planted on two small parcels, identified by the estate's land register numbers 84 and 85, respectively of 1,47 ha and 0,47 ha, for a total surface of 2 hectares with the clone 214, - a popular variety in Bordeaux for its production of cellarable wines ("*vins-de-garde*") grafted onto rootstock 110R.

## CLIMATE

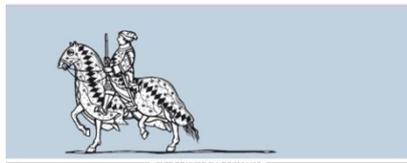
Summer has started very late and the first veraison has taken place at the beginning of August. Nice and sunny days until mid-September, when temperature felt down again, particularly during the night, thus delaying the harvest. After several samples and organoleptic analysis in the vineyards and in our laboratory, the harvest took place manually in 10/12kg-cask of on 26<sup>th</sup> September for Merlot, 30<sup>th</sup> September for Cabernet Franc and 4<sup>th</sup> October for Sangiovese.

## VINIFICATION

The vinification started using ambient yeasts, separately for each variety and in steel tanks at a controlled temperature of 30/32°, with manual pumpovers and a total cuvaison of 23 days for Sangiovese, 26 days for Merlot and 23 days for Cabernet Franc. After the first racking, the wine was transferred into steel tanks for the malolactic fermentation.

## REFINEMENT

After the malolactic fermentation, the three grape varieties were blended. Then the wine has been transferred in oak barriques of thin grain, 24% of which were new.



2014

haiku



## TECHNICAL INFORMATION OF THE WINE

First release: 2009

Grape varieties: 50% Sangiovese,  
25% Cabernet Franc, 25% Merlot

Proof: 13%

Total acidity: 5,5 g/l

Residual sugar: <1 g/l

Extract: 30,4 m/l



**Colour:** intense purple red with ruby-red nuances.



**Nose:** fruity (fruits of the forest, such as raspberry and blackcurrants), spicy (pepper, wild herbs and tobacco)



**Taste:** good attack with a clear identity of the grape varieties. The wine is intrinsically elegant and natural freshness evolving in a silky finish.



## TECHNICAL INFORMATION OF THE VINEYARD

Aspecting: North-West/South-East

Soil: clay and limestone

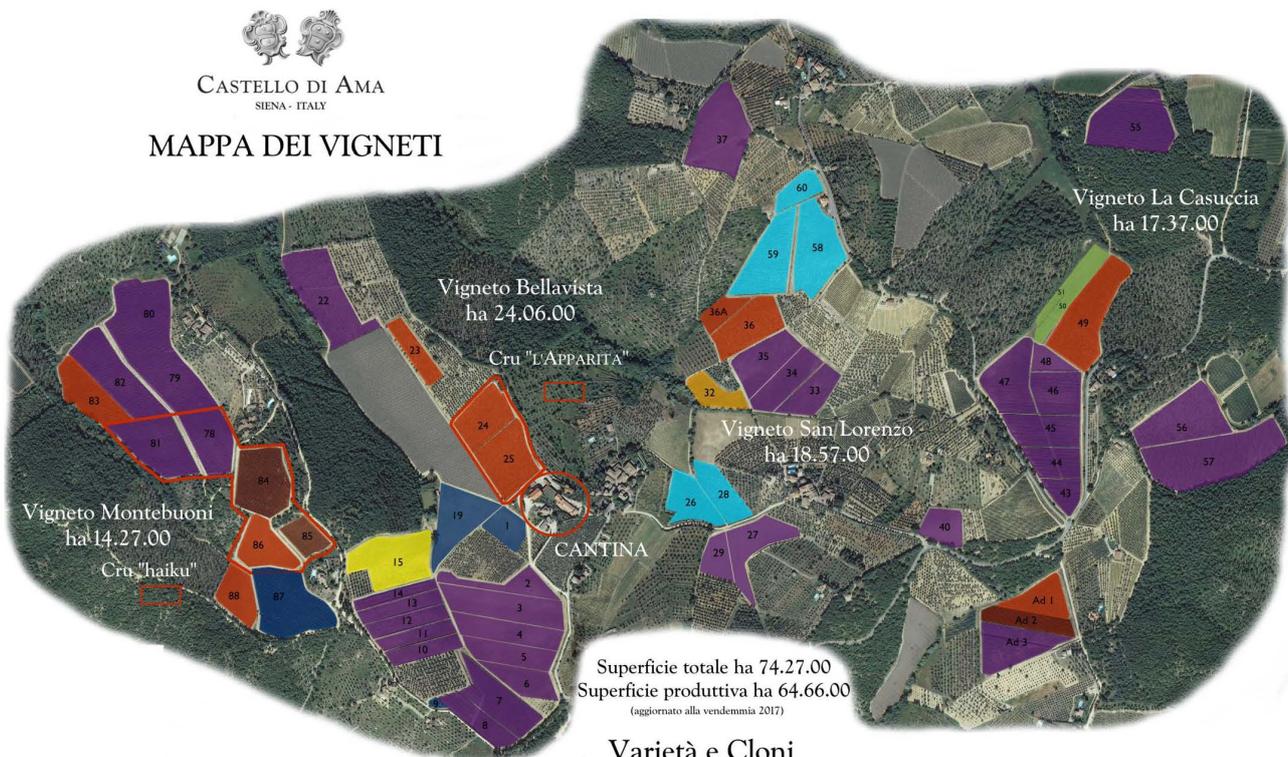
Altitude: 420-500 meters above sea level.

Training system: vertical trellis, single Guyot for Merlot and Cabernet Franc, while spurred cordon for Sangiovese

Vine density: 5,200 plants/ha

Clones selection: Cabernet Franc 214, Merlot 181 and 343, Sangiovese CH21, CH22, CC2002, CC2004, rootstock 420A

## MAP OF THE VINEYARDS



### Varietà e Cloni

Pinot Nero	Malvasia Nera	Cabernet Franc	Merlot	Sangiovese	Chardonnay	Pinot Grigio	Malvasia e Trebbiano
CLONE:	CLONE:	CLONE:	CLONE:	CLONE:	CLONE:	CLONE:	CLONE:
111, 114, 115, 162	MNN6	214	181, 343, 347	T740, CG5, M1, 76, AGR15, AGR145, R24, F9, CH20, CH21, CH22, CC2002, CC2004, BBS	76, 95, 96	SMA505, 53	CENAI A 2 SL 30