



CASTELLO DI AMA
SIENA - ITALY

PURPLE ROSE 2019

I.G.T. Toscana

Castello di Ama has produced rosé wine since 1982. 2017 was the first vintage of Purple Rose, which was made using a new method, fermenting part of the must in barriques. The wine is produced using the best vats of Sangiovese based on the saignée method after approximately 12 hours of skin contact. This marvel is a celebration of the uniqueness of Castello di Ama's vineyards.

CLIMATE

The beginning of 2019 experienced cold temperatures and considerable difference in temperature between day and night. After a snowfall in January, February was mild and temperatures began to rise. Early spring was quite cold and rainy and this affected the flowering with a reduction in clusters per vine. The summer, warm and dry, arrived in the mid of June. The harvest started on September 5th and finished on October 10th.

VINIFICATION

The fermentation of approximately 30% of the must in second-passage oak barriques gives the wine a better longevity and colour stability, enhancing the aroma with a red-fruit bouquet and much deeper fragrances.



TECHNICAL DATA OF THE WINE

First vintage:: 2017

Grape varieties:: Sangiovese

Alcohol: 13,5%

Total acidity: 6,55 g/l

Residual sugar: 1 g/l

Extract: 24 m/l



Colour: purple with living nuances



Nose: primary fruit aromas such as cherry and ripen strawberry



Taste: the personality of this wine comes up when it enters the mouth. A persistent flavour reminds red fruits and mineral notes. An extraordinary freshness completes the tasting profile.



TECHNICAL DATA OF THE VINEYARD

Exposure: North-East / South-West

Soil: clay-calcareous rich of skeleton

Altitude: 460-525 m. above sea level

Training system: vertical trellis single Guyot

Vine density: 3,000 plants/ha for vineyards of 1978 and 5,200 plants/ha for vineyards replanted from 1990

Clones Selection: Sangiovese CC20001, CC20002, CC20004, CC20005, Merlot 343 e 347. Rootstock 420°

