CASTELLO DI AMA
SIENA · ITALY
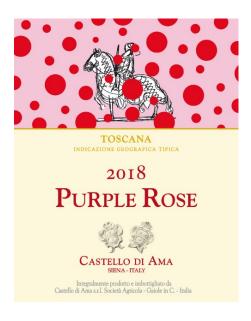
PURPLE ROSE 2018

I.G.T. Toscana

Castello di Ama has been producing Rosato since 1982. This wine comes from the best vats of Sangiovese and Merlot through a drain (*saignee*) carried out for almost 12 hours with skin contact. For many years, we have been fermenting the extracted must in small stainless steel tanks, but three years ago, we started an experiment to ferment the must just extracted in second-passage barriques. In order to make the market aware of this change, we have decided to change our traditional label and to give a name to the wine. This is how Purple Rose was born. The extremely successful result of this experiment made us comfortable in the decision to propose vintage 2017.

CLIMATE

The great difference in temperature between day and night we had in Autumn allowed a good development of aromas. That is why wines from 2018 vintage are going to be fruity with an excellent freshness and a good balance of alcohol. The extraordinary polyphenols content will provide thoroughbred wines, elegant, powerful and with a good body. What we have always liked. After several samples and organoleptic analysis in our vineyards and laboratory, harvest have been carried out by hand in 10-12-kg crates on August 29th and it ended up on October 15th.

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, Merlot

Alcohol: 13%

Total acidity: 5.80 g/l

Residual sugar: 1 g/l

Extract: 24 m/l

Colour: purple with living nuances

Aroma: primary fruity 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°