



CASTELLO DI AMA
SIENA - ITALY

AMA 2019

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

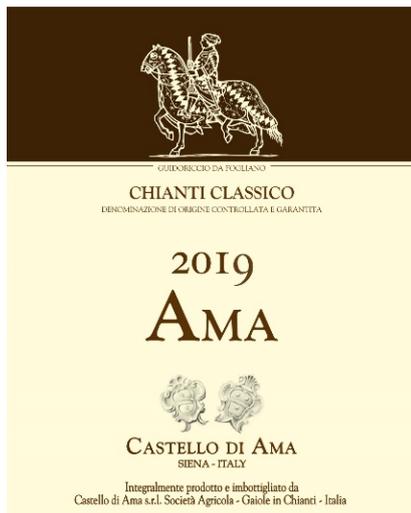
The beginning of 2019 experienced cold temperatures and considerable difference in temperature between day and night. After a snowfall in January, February was mild and temperatures began to rise. Early spring was quite cold and rainy and this affected the flowering with a reduction in clusters per vine.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

VINIFICATION

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 cuvaison of 25 days for Sangiovese and 25 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-passaged oak barriques of thin grain, and finally bottled.



TECHNICAL DATA OF THE WINE

First release 2010

Grapes: 96% Sangiovese, 4% Merlot

Alcohol: 13,5%

Total Acidity: 5.5 g/l

Residual Sugar: <1 g/l

Extract: 31,5 m/l



Colour: ruby red with vermilion 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

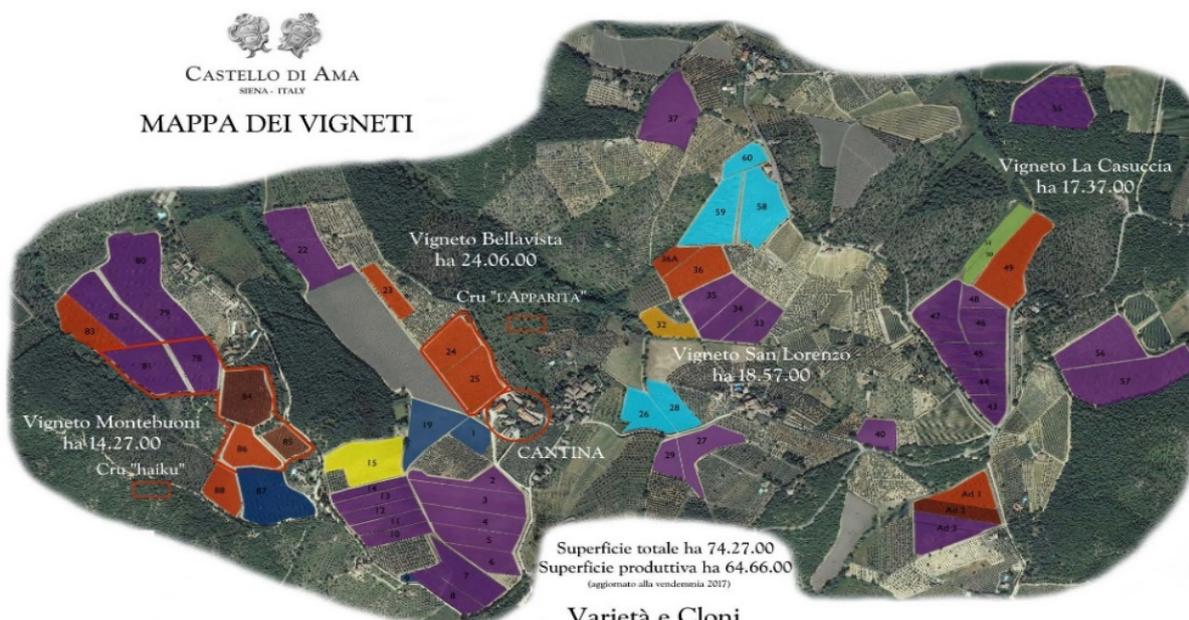
Vine Density: 5.200 vines/ha

Training System: vertical trellis with single Guyot

Clone selections: Sangiovese CC2000, CC2004,

AGRI45, Merlot 343 Rootstock 420

MAP



Varietà e Cloni

Pinot Nero	Malvasia Nera	Cabernet Franc	Merlot	Sangiovese	Chardonnay	Pinot Grigio	Malvasia e Trebbiano
CLONE: III, IIIA, III, 162	CLONE: MNN6	CLONE: 214	CLONE: III, 343, 347	CLONE: T740, CG5, MI, 76, AGR13, AGRI45, T24, FR, CH20, CH21, CH22, CC2002, CC2004, BBS	CLONE: 76, 95, 96	CLONE: SMAS05, 53	CLONE: CENALA 2 SL 30