VIGNETO BELLAVISTA 2018
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

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

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

2018
CASTELLO DI AMA
VIGNETO BELLAVISTA

Sono state prodotte 5.865 bordolesi, 150 magnum, 60 doppie magnum.
Questa è la bordolese N°

CASTELLO DI AMA
SIENA · ITALY

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

TECHNICAL DATA OF THE VINEYARD

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

MAP