AMA 2017

Chianti Classico DOCG

Vintage 2010 heralded the introduction of Gran Selezione and the release of our new Chianti Classico, "Ama". Ama is a blend made entirely almost with the grapes of the new clones of Sangiovese, according to our experience and the most modern technique of quality viticulture. These are planted and grown with a density of 5,200 vines per hectare in our four estate vineyards: Bellavista, Casuccia, San Lorenzo and Montebuoni, with an average age inferior to 8/10 years.
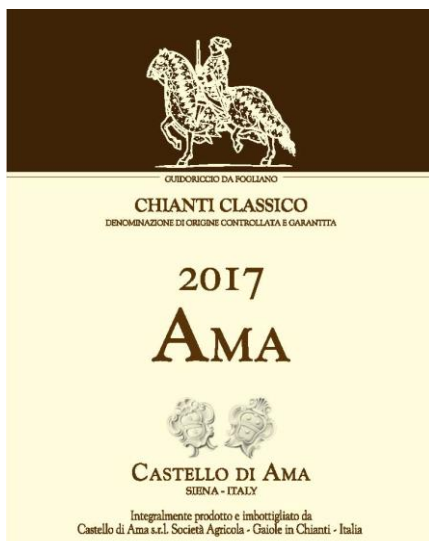
CLIMATE

The beginning of the year has been cold and rainy. In March, temperatures rose up exceeding season average temperatures. On 21st April, a severe frost stopped the phenological development of the vines, while May and June have been very hot until 28th June, when temperatures went down thanks to the rain. August was terribly hot reaching maximum temperatures of 40°C and minimum temperatures of 26°C until 10th September, where we had heavy rains with a significant drop of temperatures. September was one of the coldest September since 15 years. After several samples and organoleptic analysis in our vineyards and laboratory, harvest has been carried out by hand in 10-12-kg crates on 21st August and it ended up on 2nd October. The result was an excellent quality with a reduced quantity.

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-passage oak barriques of thin grain, and finally bottled in February 2019.

TECHNICAL DATA OF THE WINE

First release 2010

Grapes: 96% Sangiovese, 4% Merlot

Alcohol: 13%

Total Acidity: 6.1 g/l

Residual Sugar: <1 g/l

Extract: 32.6 m/l

Colour: ruby red with vermillion nuances

Aroma: fruity, red fresh fruits, cherry and raspberry

Taste: elegant and harmonic with well-balanced spicy notes already at the first impact

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 portainnesto 420

TECHNICAL DATA OF THE VINEYARD

CASTELLO DI AMA
SIENA - ITALY
MAPPA DEI VIGNETI

Vigneto La Casuccia
ha 17.37.00

Vigneto Bellavista
ha 24.06.00
Cru "L'APPARITA"

Vigneto San Lorenzo
ha 18.57.00

Vigneto Montebuoni
ha 14.27.00
Cru "Haiku"

CANTINA

Superficie totale ha 74.27.00
Superficie produttiva ha 64.66.00
(aggiornato alla vendemmia 2017)

Varietà e Cloni

Pinot Nero	Malvasia Nera	Cabernet Franc	Merlot	Sangiovese	Chardonnay	Pinot Grigio	Malvasia e Trebbiano
CLONI: 111, 114, 115, 162	CLONI: MNN6	CLONI: 214	CLONI: 181, 343, 347	CLONI: T740, CCt5, ML, 76, AGR13, AGR145, R24, F9, CH20 CH21, CH22, CC2002, CC2004, BBS	CLONI: 76, 95, 96	CLONI: SMA505, 53	CLONI: CENAIA 2 SL 30