Castello di Ama
AMA CHIANTI CLASSICO - 2011
REGION: ITALY - TUSCANY

CASTELLO DI AMA

Castello di Ama sits 12 miles northeast of Siena in the hills of Gaiole. This is the heart of Chianti Classico, a bucolic rolling landscape of woods, vineyards and olive groves. The property is owned and operated by the husband and wife team of Marco Pallanti and Lorenza Sebasti. Over the last quarter century they have replanted all of the vineyards and upgraded all of the winemaking capabilities to make this one of Tuscany’s showcase producers.

GRAPES / SOILS

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<thead>
<tr>
<th>AMA Chianti Classico</th>
<th>Sangiovese</th>
<th>Planted circa 2005</th>
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THE WINE

Vineyard Profile

- 900 q. of Sangiovese and 100 q. of Merlot were picked by hand in late September into small 12kg boxes, then visually inspected on a sorting table, de-stemmed and gently pressed.
- During the ambient-yeast fermentation, numerous pumpovers were carried out.
- After another week of maceration on the skins, the wine (700 hl) spontaneously began malolactic fermentation.
- After assembly of the final blend, the wine was returned to used barrels for some ten months.

Harvest Notes

- The year started off cold and troubled, and only the end of March experienced a rise in temperatures, followed by days of true sun in April, when the vines began to weep and the vines to re-start their growth cycle.
- May continued warm, with above average temperatures, thus further bringing forward the development process.
- June and July were exceptionally hot, with almost no rain, so the ripening time increased.
- No rain fell in August, and a heat wave arrived from Africa, which quickened still further the early ripening, followed by lower temperatures which allowed delaying the harvest somewhat.
Technical Information

- Total acidity: 5.8 g/l
- Ph: 3.42
- Alcohol: 12.8% vol
- Total dry extract: 26.91
- Residual Sugar – less than 2g/L
- 7,100 cases produced

REVIEWS

AMA Chianti Classico – 2011

90 Points - Wine Spectator, January, 2015
Floral, graphite and cherry aromas and flavors are the hallmarks of this silky, vibrant red. Balanced, with firm tannins on the back end. Needs time to integrate. Fine length. Best from 2016 through 2027. B.S.

89 Points - Stephen Tanzer’s International Wine Review, September, 2014
Medium red-ruby. Musky red berries, tar, tobacco, coffee and minty oak on the complex, soil-driven nose. At once rich and energetic, with creamy, sweet red cherry and herbal spice flavors. This impressively structured and long Classico finishes with a tarry element and repeating notes of tobacco and coffee.

89 Points - Vinous, September, 2015
The 2011 Chianti Classico Ama is beautifully layered in the glass, with sweet tobacco, mint, spice and tobacco notes that develop over time. Silky tannins add to an overall impression of creaminess, especially on the finish. The Chianti Classico Ama, a new wine in the range, is made with shorter fermentations and is aged in neutral oak.

90 Points - Robert Parker, October, 2015
This is the second year that this wine has been made with the first edition of “Ama” being 2010. The 2011 Chianti Classico Ama is 90% Sangiovese with 10% Merlot. Proprietor Marco Pallanti says it is a wine “that you drink with your nose.” I liked those words because the bouquet is indeed the wine’s most compelling feature. Starting in 2010, enough fruit was produced to make this wine. This is an immediate and pristine red wine with aromas of elegant blue flowers and wild berry. Drink 2015-2018
# GENERAL INFO

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<tbody>
<tr>
<td>Country</td>
<td>Italy</td>
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<td>Region</td>
<td>Tuscany</td>
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<tr>
<td>Appellation(s)</td>
<td>Chianti Classico</td>
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<tr>
<td>Proprietors</td>
<td>Lorenza Sebasti Pallanti &amp; Marco Pallanti (wife &amp; husband)</td>
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<tr>
<td>Founded</td>
<td>1974</td>
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<td>Winemaker</td>
<td>Marco Pallanti</td>
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<tr>
<td>Annual Production</td>
<td>10,000 9L cases</td>
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<tr>
<td>Farming (Sustainable, organic, biodynamic)</td>
<td>Organic</td>
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