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.

GRAPE / SOILS

<table>
<thead>
<tr>
<th>Grapes</th>
<th>ageing</th>
<th>Soil composition</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sangiovese</td>
<td>Planted circa 2005</td>
<td>Clay with abundant pebble-gravel</td>
</tr>
</tbody>
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THE WINE

Vineyard Profile

- The 2010 vintage heralded the introduction of the Gran Selezione and the arrival of this new Chianti Classico.
- The wine is blended almost entirely with grapes from the new Sangiovese clones, with 5,200 vines planted per hectare in Castello di Ama's own four vineyards: Bellavista, Casuccia, San Lorenzo, and Montebuoni.
- The average age of the vines is 8-10 years and they are trained as per our own experience and the most modern diktats of quality viticulture suggest.
  - Size of vineyard: 21 acres
  - Soil composition: Clay and limestone
  - Training method: Vertical trellis, single Guyot
  - Elevation: 461-525 feet
  - Vines/acre: 5,200
  - Yield/hectars (tons): 50
  - Exposure: Mainly north west – south east
Harvest Notes

- Harvest time: Mid-September to early October
- First vintage of this wine: 2010
- Number bottles produced of this wine: 95,000
- Fermentation container: Stainless steel
- Length of alcoholic fermentation: 15 days
- Fermentation temperature: 86°F
- Aging container: Oak barrel
- Size of aging container: 225 liters
- Age of aging container: 1-3 years old
- Cooperage: French
- Length of aging before bottling: 10 months
- Length of bottle aging: 6 months

Winemaker's Notes

- Color: ruby red with vermilion hues
- Nose: notes of fresh red fruit, cherry and sour cherry, with floral notes of violet and a hint of spice
- Mouth: a good attack, delicate and round, with glossy, conspicuous tannins. Good freshness and length for a stylish, versatile and approachable wine.

Technical Information

- Varietal composition: 96% Sangiovese, 4% Merlot
- Alcohol: 13.0%
- pH level: 3.5
- Acidity: 5.03 g/L
- Dry extract: 20.01 g/L

REVIEWS

AMA Chianti Classico – 2014

92 Points - jamessuckling.com, August, 2016
A tight and vibrant Chianti Classico with dried berry, lemon and stone. Medium body, firm tannins and a bright acidity. Excellent quality for this difficult vintage. Drink now.

91 Points - Vinous, October, 2016
The 2014 Chianti Classico Ama offers lovely fruit intensity, with plenty of bright red cherry, plum, spice, rose petal and mint flavors. This is a decidedly lithe, translucent wine for Ama, yet all the elements are well balanced throughout. A final burst of acidity lends energy to the finish. Drink this silky, mid-weight Chianti Classico over the next few
90 Points - Wine Spectator, December, 2016

Flavors of black cherry, raspberry, leather, tar, and earth are matched to a generous texture in this red. Sturdy tannins line the finish, but overall this shows purity, balance, and length. Drink now through 2022.

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**GENERAL INFO**

<table>
<thead>
<tr>
<th>Country</th>
<th>Italy</th>
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</thead>
<tbody>
<tr>
<td>Region</td>
<td>Tuscany</td>
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<tr>
<td>Appellation(s)</td>
<td>Chianti Classico</td>
</tr>
<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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<tr>
<td>Winemaker</td>
<td>Marco Pallanti</td>
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<tr>
<td>Annual Production</td>
<td>10,000 9L cases</td>
</tr>
<tr>
<td>Farming (Sustainable, organic, biodynamic)</td>
<td>Organic</td>
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