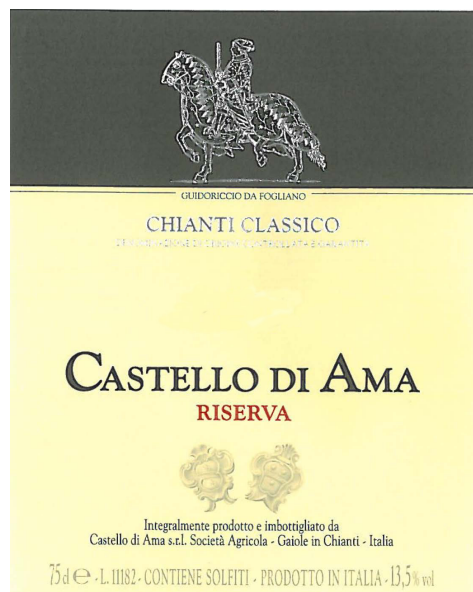


Castello di Ama

CASTELLO DI AMA RISERVA - 2007

REGION: ITALY - TUSCANY



CASTELLO DI AMA

Castello di Ama was founded in 1976, and is located in Gaiole in Chianti, within the additional geographical unit of the same name (UGA), located in the heart of Tuscany. It is located about 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 estate is currently helmed by CEO Lorenza Sebasti, a member of the second generation of one of the four founding families. Marco Pallanti, who was once the President of the Chianti Classico Consorzio, has been the winemaker and technical director at Castello di Ama since 1982.

The goal of the estate is to have each bottle of Castello di Ama express the uniqueness of the terroir, and be an authentic expression of the vintage. Ama has practiced sustainable viticulture since the end of the 1990s, and recently received *Equalitas* (Italy) certification.

GRAPES / SOILS

Sangiovese (80%), Malvasia Nera, Merlot, Cabernet Franc and Pinot Nero (20%)	Planted between 1964 – 1978	Chalky-clay soils of gravel-pebbly texture	
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THE WINE

Vineyard Profile

The 50 hectares of specialized vineyards listed in the DOCG Chianti Classico Register of Vineyards lie at an altitude of 1280-1750 feet, in chalky-clay soils of gravel-pebbly texture. Planted between 1964 and 1978 at a density of 1200 vines per acre, later vineyards were planted to a density of 2150 vines per acre. The vines are trained to vertical trellis, Guyot-pruned Open Lyre and Spurred Cordon. The rootstocks, 420 A are grafted to Sangiovese (80%) and Malvasia Nera, Merlot, Cabernet Franc, and Pinot Nero (20%).

Harvest Notes

Some 2.300 q. of grapes were picked between the 25th of September and the 4th of October. The grapes were graded for quality first in the vineyard and then on sorting tables in the winery. After de-stemming and crushing, the must was chilled and then fermented (at 91°F) in stainless steel, with particularly gentle pumpovers. After a lengthy 24/25 day maceration, the wine was drawn off, amounting to some 1,600 hl, and completed malolactic fermentation, most of in barriques.

Upon completion of malolactic, the blend was assembled and went to barriques, 20% of them new and the remainder 1-3 years old.

Technical Information

- Alcohol: 13.5%
- Total Acidity: 5.70 g/l
- Volatile Acidity: 0.45 g/l
- Total dry extract: 30.4 g/l
- pH: 3.40

GENERAL INFO

Country	Italy
Region	Tuscany
Appellation(s)	Chianti Classico
Proprietor/CEO	Lorenza Sebasti
Founded	1974
Winemaker	Marco Pallanti
Annual Production	25,000 9L cases
Farming (Sustainable, organic, biodynamic)	Sustainable certified by <i>Equalitas</i> Italy