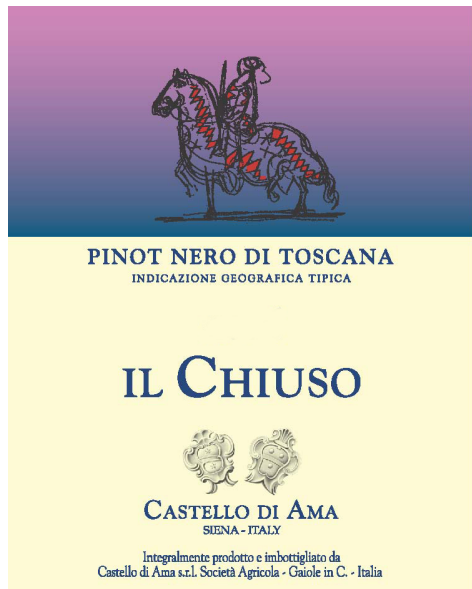


# Castello di Ama

## IL CHIUSO - 2017

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 Sebastì, 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

Pinot Nero	Planted 1984	Clay and limestone	4.15 ha
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## THE WINE

### Vineyard Profile

Pinot Nero was first planted in 1984 alongside San Lorenzo valley on a total area of 10.25 acres/4.15 hectares, with clones coming from Burgundy (111-114-115). The training system at Open Lyre and the soil rich clay and limestone allows Pinot Nero to reach the perfect ripeness.

- Aspecting: North-West/Southe-East
- Soil: clay and limestone
- Altitude: 1510-1645 feet above sea level
- Training system: partially Lyre and partially vertical Trellis
- Vine density: 2,800 plants/ha for they Lyre and 5,200 plants/ha for the Trellis
- Clone selection: 111, 114 and 115 coming from Chambertin, according to the altitude of the vineyard

### Harvest Notes

#### Climate

The beginning of the year has been cold and rainy. In March, temperatures rose up exceeding season average temperatures. On April 21st, a severe frost stopped the phenological development of the vines, while May and June have been very hot until June 28th, when the temperatures went down thanks to the rain. August was terribly hot reaching maximum temperatures of 104°F and minimum temperatures of 79°F until September 10th, 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 ogranoleptic analysis in our vineyards and laboratory, harvest has been carried out by hand in 10-12-kg crates on September 2nd. The result was an excellent quality with a reduced quantity.

#### Vinification

Vinification started using indigenous yeasts in steel tanks at controlled temperature of 86/89°F, with manual pumping overs and a total cuvaison of 13 days. After racking, wine has undergone the malolactic fermentation in steel tanks.

#### Refinement

After malolactic fermentation, the wine was transferred in oak barriques of thin grain for a period of 12 months.

## Winemaker's Notes

- Color – intense red
- Aroma – primary aromas are typical of Pinot Nero (strawberry, cherry, blueberry, violet) and they become much more complex with time
- Taste – the attack is fresh, harmonious and complex. Service temperature 61°C

## Technical Information

- Grape: Pinot Nero
- Alcohol: 12.5%
- Total Acidity: 5.10 g/l
- Residual Sugar: 1 g/l
- Extract: 31.2 m/l

## 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