

Castello di Ama

VINSANTO - 2015

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.

THE WINE

Vineyard Profile

Premium selections of Malvasia Bianca and Trebbiano Toscano, exclusively from La Casuccia Vineyard.

- Altitude: 1500 feet
- Exposure: Northwest – Southwest
- Soils: Very rocky clay and limestone
- Vine Training System: Vertical Trellis
- Planting Density: 5200 plants/ha

Harvest Notes

- Summer began late with first versaison in early August
- Summer heat lasted until mid-September
- Significant diurnal temperature swings during Fall facilitated aromatic development
 - Harvest began on September 23rd for Malvasia Bianca, October 10th for Trebbiano
 - Grapes were left to dry in garlands of clusters, and arranged in moisture-free, well-aired rooms, until achieving 350 g/l sugar concentration, in Appassimento style
 - After racking, the juice was left to ferment and mature in French oak barriques for about 5 years
 - Bottled March 3, 2020, into 3,520 bottles (375 ml)

Winemaker's Notes

A brilliant yellow-gold with golden nuances. Apricot and dried fruit aromas give way to a good acid verve, moderate sweetness, and great alcohol balance.

Technical Information

- 65% Malvasia Bianca, 35% Trebbiano Toscano
- Alcohol: 15.5%
- Total Acidity: 5.9 g/l
- Residual Sugar: 101.9 g/l
- Extract: 131.4 g/l
- Clones: Malvasia Cenaia 2, Trebbiano Toscano SL30

REVIEWS

Vinsanto – 2015

93 Points - Vinous - Antonio Galloni, August, 2020

The 2015 Vinsanto del Chianti Classico del Vigneto La Casuccia is laced with the essence of dried orchard fruit, flowers, chocolate and mint, all in a style that nicely balances freshness with flavor intensity. 2020 – 2030

94 Points - View From The Cellar, November, 2022

The 2015 Vin Santo from Castello di Ama is a lovely wine, coming in at fifteen percent octane. It is made from a blend of Malvasia Bianco and Trebbiano Toscano. The wine offers up a pure and very refined nose of apricot, golden raisin, orange peel, brown spices, new leather and a topnote of lemongrass. On the palate the wine is deep, full-bodied and tangy, with a marvelous core, bright acids, fine focus and grip and a long, seamlessly balanced and complex finish. This is stellar Vinsanto! 2022 – 2045

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