



CASTELLO DI AMA

SIENA - ITALY

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 Chianti Classico. 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.



VINEYARDS

Castello di Ama is known for their commitment to excellence, which they believe begins in the vineyards. This is shown through respect and care for the land, manual processing of the fruit, and very low yields per acre.

The estate is comprised of 185 acres of vineyards, planted in clay-limestone soils, and located 1,600–1,750 ft. above sea level.

The vineyards extend across four valleys, which are referred to by their traditional names of Bellavista, San Lorenzo, La Casuccia and Montebuoni.

PRODUCTION

Castello di Ama produces around 300,000 bottles of wine a year, all from estate-grown grapes.

The wines are made and bottled on the property, in the avant-garde fermentation cellar that was completed in 1979.

Ama has practiced sustainable viticulture since the end of the 1990s, and has recently received Equalitas (Italy) certification.

PHILOSOPHY

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. Vigneto Bellavista was first released in 1978, with an aim to set the standard for the finest wines that can be created in the Chianti Classico region.

With an intention to create a heritage of Castello di Ama, construction of *Arca del Vino* (Wine Ark) was recently completed. The Ark houses approximately 80,000 Bordelais bottles and large formats, representing the oenological heritage of the estate.