Castello di Ama

Vinsanto 2016

THE VINEYARDS

Premium selections of Malvasia Bianca and Trebbiano Toscano, are selected exclusively from the La Casuccia Vineyard. The vineyard covers 31 acres (13 ha), with about 15 acres (6 ha) planted in 1978, and the remainder re-planted in 2007. Elevations range between 1,575-1,725ft (480-526m), and the soils, largely limestone-clay, are fairly uniform throughout. The vines are vertically trained, with 20 acres (8 ha) to single Guyot and 11 acres (4.5 ha) to open lyre. The vineyard is subdivided into 17 blocks and planted to the varieties allowed by the official production code. One block does have merlot planted.

WINEMAKING

A mild, rainy winter with higher temperatures in April. There was variable weather through June, July was normal, and there was a bit of hail in August. Grapes were hand harvested then garlands were left to dry in special moisture-free, well-ventilated rooms until sugars reached their desired concentration. Fruit & stems were gently pressed, then after static racking, the must was transfered to used 200 liter Allier oak barriques for natural fermentation.

NOTES

Brilliant amber-hued yellow with golden nuances. Fruity with apricot and dried fruit notes. Truly elegant and refined, with good acid verve and a moderate sugar content flanked by well-balanced alcohol. An eclectic meditation wine, perfect not only for pairing with desserts but also as an aperitif or served with ripe cheeses.

Grapes
65% Malvasia Bianca,
35% Trebbiano Toscano

Winemaker Marco Pallanti

Region Tuscany, Italy

Appellation Chianti Classico

Vine Age
15 acres (6 ha) planted in 1978,
16 acres (7ha) re-planted in 2007

Training
vertical trellis, single Guyot

Elevation
1,575-1,725ft (480-526m)

Soils very rocky clay & limestone

Exposure northwest/southwest

Alcohol 13.5%

TA 6.7 g/L

Residual Sugar 78.3 g/l

Extract 108 g/l