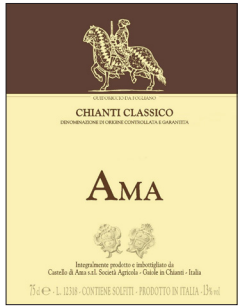

Castello di Ama

AMA 2022

VINEYARDS

Grapes are grown in a vineyard located at an altitude of 1,510–1,725ft (460–525m), and northwest/southeast exposition. The 10–12 year old vines are planted in calcareous clay soils at a density of 12,850 vines/acre (5,200/ha). All vines are vertically-trellised, and pruned to single Guyot.

WINEMAKING

Grapes were hand harvested, then vinified separately using ambient yeasts at controlled temperatures between 86°–90°F (30°–32°C) in stainless steel tanks, with manual pumpovers. The Sangiovese fermented for 23 days, the Merlot for 25 days. Wine was moved to barrels for malolactic fermentation, then was blended before being aged for 12 months in thin-grain, second-passage oak barriques. Bottled in January, 2023.

NOTES

Bright ruby red. Aromas of violet, redcurrant cherries and strawberries. A fragrant and harmonic palate with well-balanced fruity notes, polished tannins and fresh acidity. Fruity and harmonic, the voluptuous Ama Chianti Classico expresses all the elegance of the estate's wines.

94PTS JAMESSUCKLING.COM *Aug., 2024*

91PTS Decanter *Feb., 2024* • 91PTS vinous *July, 2024*

- **Grapes** 96% Sangiovese, 4% Merlot
- **Winemaker** Marco Pallanti
- **Region** Tuscany, Italy
- **Appellation** Chianti Classico
- **Vine Age** 10–13 years
- **Training System** Vertical trellis with single Guyot
- **Soils** calcareous clay
- **Aging** 15 months in oak
- **Alcohol** 13.5%

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