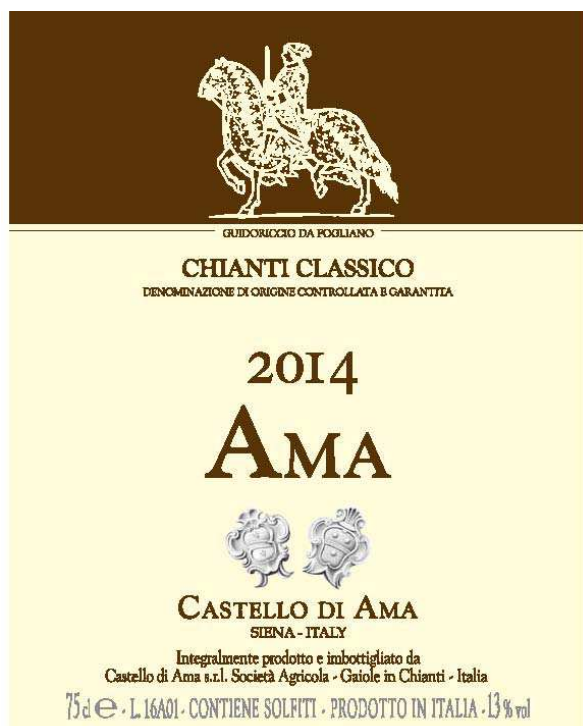




AMA 2014 CHIANTI CLASSICO DOCG



The 2010 vintage heralded the introduction of the Gran Selezione and the arrival of this *new* Chianti Classico.

The wine is blended almost entirely with grapes from the new Sangiovese clones, with 5,200 vines planted per hectare in Castello di Ama's own four vineyards: Bellavista, Casuccia, San Lorenzo, and Montebuoni. The average age of the vines is 8–10 years and they are trained as per our own experience and the most modern diktats of quality viticulture suggest.

Aspecting: mainly north west – south east
Soil: clay and limestone

Altitude: 461–525 metres asl

Training system: vertical trellis, single Guyot

CLONE SELECTION: Sangiovese CC2000 1, CC2000 2, CC2000 4, CC2000 5, Merlot 343. Rootstock 420.

Vine density: 5,200 plants/h

First vintage: 2010

Blend: Sangiovese 96%; Merlot 4%

HARVEST

Climate:

Summer started late and first veraison was in early August. Until mid-September there were sunny days and summer heat, then temperatures dropped again, especially at night. Harvest was delayed and lasted from 24 to 28 September for the Merlot, and 4 to 8 October for the Sangiovese.

Start of harvest was decided only after numerous samples were taken for sensory analysis in the vineyard and in the laboratory.

Harvest was entirely by hand, filling 10–12kg crates, followed by inspection on a sorting table.

Vinification: fermentation was started using ambient yeasts, separately for each variety and in steel tanks at a controlled temperature of 30–32 °C, with manual pumpovers and total cuvaion of 26 days for the Sangiovese and 25 days for the Merlot.

After first racking, the wine was transferred to steel tanks for malolactic fermentation

Maturation: assemblage of the two varieties took place after malolactic fermentation. The wine was then transferred to second-passage, fine-grain oak barriques for about ten months.

The wine was bottled during January 2016, producing 97,000 standard Bordeaux bottles.

Colour: ruby red with vermilion hues

Nose: notes of fresh red fruit, cherry and sour cherry, with floral notes of violet and a hint of spice

Mouth: a good attack, delicate and round, with glossy, conspicuous tannins. Good freshness and length for a stylish, versatile and approachable wine.

Proof: 12.8%

Total acidity: 5.3

Residual sugar: $\leq 1\text{g/l}$

Extract: 20.1