



CASTELLO DI AMA

SIENA - ITALY

CASTELLO DI AMA 2009

CHIANTI CLASSICO RISERVA DOCG

Castello di Ama's 65.38 hectares of specialised vineyards, officially enrolled in the Chianti Classico Register, are located at elevations between 390 and 530 metres in calcareous – clay, pebble – rich soils. Part of the vineyards were planted between 1974 and 1978 on old traditional rootstock, at an average density of 3,000 vines per hectare, while newer planting starting in 1996, at a density of 5,300 vines per hectare, grafted on rootstock less vigorous such as 420A,3306,3309,SO4.

The old vines are trained to the open lyre pruned to the Guyot system and the new trained to the double Guyot system. The varieties are mainly Sangiovese, Malvasia Nera, Canaiolo and Merlot.

Vinification

Between 29 Sept and 12 Oct, following an initial quality selection in the vineyard, the clusters were hand-picked into small 12-kg boxes and brought into the cellar, for a total of some 2.000 quintals. The clusters were quality-graded again on sorting tables, then de-stemmed and pressed. The must, kept separate for each grape variety, fermented in steel at about 30-32°C, with repeated daily punch-downs. A 21-23-day maceration followed, After racking, the 1.400 Hl of wine completed its malolactic fermentation.

Ageing

Towards mid-December, the lots of wine were assembled into the final blend and put into oak barrels, 20% new and the remainder previously used, where it rested for 12 months.

The wine was then bottled during the month of June 2011 as follows: 22.900 half-bottles, 165.365 bottles, 3.000 magnums, 300 double magnums

Analytical Data

Total acidity: 5.60 g/l
Volatile acid: 0.43 g/l
pH: 3.50

Alcohol content: 13.30%
Sugar-free extract: 31.2 g/l
U.V. 280 Index: 60.3