



# CHIANTI CLASSICO AMA

Toscana, Italy  
Castello di Ama

[www.castellodiama.com](http://www.castellodiama.com)

## Method & Production

Ama is produced almost entirely from Sangiovese grapes with a small percentage of Merlot, which are hand harvested. Fermentation occurs separately in stainless steel with wild/natural yeasts, at controlled temperature between 30/32°. Manual pumpovers for 25 days. After the first racking, the wines are transferred back to steel tanks for malolactic fermentation. The Sangiovese and Merlot are blended after malo. The wine is then refined in second-passage oak barriques of thin grain, and finally bottled.

## Tasting Notes

Fruity and harmonic, the voluptuous Ama Chianti Classico expresses all the elegance of the estate's wines.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>Red Wine</b>									
CO0119	Chianti Classico Ama	Sangiovese: 96% Merlot: 4%	2019	13.5%	Cork	6X0.75lt	No	No	No