



CHIANTI CLASSICO AMA

Toscana, Italy

Castello di Ama

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 | Natural |
|-----------------|----------------------|-------------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| CO0120 | Chianti Classico AMA | Sangiovese: 96% Merlot: 4% | 2020 | 13.5% | Cork | 6X0.75lt | No | No | No | No |