



HAIKU

Toscana, Italy

Castello di Ama

www.castellodiama.com

Method & Production

The vinification is started using ambient yeasts. Each grape variety is vinified separately in steel tanks, at a controlled temperature of 30/32°, with manual pumpovers. After the first racking, the wine is transferred back into steel tanks for malolactic fermentation. After malolactic, the three grape varieties are blended. The wine is then transferred into French oak barriques of thin grain, 24% of which were new and the remaining used, for 12 months and a further 12 months of refinement in bottle

Tasting Notes

Forest fruits such as raspberry and blackcurrant, followed by spice, pepper, wild herbs, and tobacco. An elegant, well-integrated wine, which is complex, harmonious, and persistent.

Food Matching

Meat stews, pasta alla ragù and aged cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
CO0618	Haiku	Sangiovese: 50% Cabernet Franc: 25% Merlot: 25%	2018	13.5%	Cork	6X0.75lt	No	No	No	No