

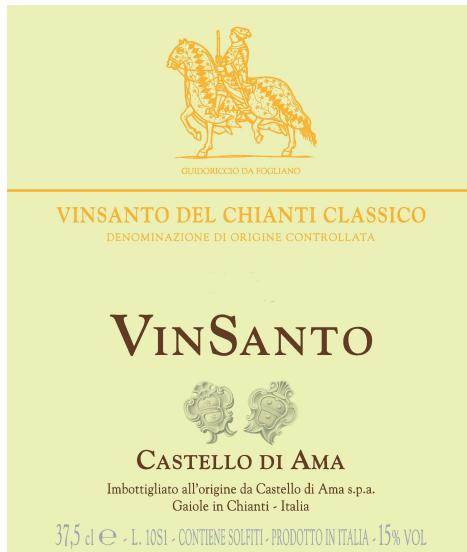
Castello di Ama

2011 VINSANTO

REGION: ITALY - TUSCANY



CASTELLO DI AMA



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Castello di Ama sits 12 miles northeast of Siena in the hills of Gaiole. This is the heart of Chianti Classico, a bucolic rolling landscape of woods, vineyards and olive groves. The property is owned and operated by the husband and wife team of Marco Pallanti and Lorenza Sebasti. Over the last quarter century they have replanted all of the vineyards and upgraded all of the winemaking capabilities to make this one of Tuscany's showcase producers.

GRAPES / SOILS

Malvasia Bianca (65%) and Trebbiano Toscano (35%)	Planted 2007
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THE WINE

Vineyard Profile

The grapes that go to produce Vinsanto are a quality selection of the best Malvasia Bianco and Trebbiano cultivated in some 1.5 hectares in the Bellavista vineyard. The crop suitable for making this wine never exceeds 1-2 cluster per vine, since picking is carried out with near-obsessive care to ensure that only the healthiest and ripest grapes are used. The fruit is then transported in small boxes in order to avoid damaging even one grape. The grapes are then left to naturally dry for about 60 days, the pressed, and the high-sugar must ferments and ages in small French casks for an average period of about five years. The ratio between the grapes picked and the final Vinsanto averages one to five.

The year started off cold and troubled, and only the end of March experienced a rise in temperatures, followed by days of true sun in April, when the vines began to weep and the vines to re-start their growth cycle. May continued to warm, with above-average temperatures, thus further bringing forward the development process. June and July were exceptionally hot, with almost no rain, so the time gain increased. No rain fell in August, and a heat wave arrived from Africa, which quickened still further the early ripening, particularly in the early ripeners. Lower temperatures allowed delaying the harvest somewhat.

Harvest Notes

The finest-quality Malvasia Bianca (65%) and Trebbiano Toscano (35%) grapes were hand-harvested, for a total of 70 quintals. The grapes, forming chains of clusters, were set to naturally dry in special well-ventilated drying lofts for 60 day; the whole clusters, were then very gently pressed, producing 24 hl of must. The must was gravity-settled, then lots of about 200 liters each went to used Allier barriques, where fermentation proceeded, in accord with tradition, in alternating stages, until it spontaneously arrested. After two years, the wine was racked and returned to barriques for 36 months.

Winemaker's Notes

A luminous and fairly deep green-shot gold in colour. Spacious aromas of fig, apricot and bitter almond. A dry, crisp entry, then a sweetness on the palate that is delicious but never cloying. Very long, fruit-laden conclusion.

REVIEWS

2011 VinSanto

90 Points - View From The Cellar, June, 2016

A fresh, clean style of Vin Santo, this exudes peach, honey and caramel flavors, showing more walnut elements as this winds down on the long finish. Drink now through 2018.

GENERAL INFO

Country	Italy
Region	Tuscany
Appellation(s)	Chianti Classico
Proprietors	Lorenza Sebasti Pallanti & Marco Pallanti (wife & husband)
Founded	1974
Winemaker	Marco Pallanti
Annual Production	10,000 9L cases
Farming (Sustainable, organic, biodynamic)	Organic