

Castello di Ama

With its polished tannins, crisp acidity, and fragrant aromas , this is a quintessential Chianti Classico, perfect for immediate enjoyment or cellaring.

CASTELLO DI AMA



Chianti Classico AMA 2023

Tuscany, Italy

Region and Vineyards

The **Castello di Ama estate** is located in the picturesque village of Gaiole in Chianti, at the heart of Tuscany's historic **Chianti Classico** region. The vineyards, situated at altitudes between **450 and 520 meters (1,500–1,720 feet)**, benefit from a mix of **clay and calcareous soils**, ideal for cultivating Sangiovese.

The 2022 vintage experienced a **dry summer**, with no rain from June until mid-August, challenging the vines. However, timely rainfall in mid-August rejuvenated the vineyards, leading to exceptional fruit concentration and balance. Harvest occurred from **September 12th to October 4th**, with meticulous attention to detail ensuring the highest quality.

Winemaking

Castello di Ama Chianti Classico AMA 2022 is a blend of **96% Sangiovese** and **4% Merlot**, showcasing the estate's dedication to varietal expression and balance. Each grape variety was vinified separately in **stainless steel tanks** using natural yeasts at controlled temperatures.

The wine underwent malolactic fermentation in **French oak barriques**, followed by a **12-month aging period** in second-use oak barrels to enhance complexity while preserving freshness. The final blend reflects the harmony of traditional Sangiovese and a touch of Merlot's softness, resulting in a structured yet approachable wine.

Tasting Notes

- **Color**: Deep ruby red with garnet reflections.
- **Aroma**: Enticing notes of **red currant**, **cherry**, and **violet**, layered with subtle hints of strawberry and spice.
- **Palate**: Medium-bodied and harmonious, with flavors of **ripe red fruit**, chalky minerality, and a touch of white pepper. The **silky tannins** and vibrant acidity lead to a crisp, refreshing finish.

Alcohol :13,50 %

Composition: 96% Sangiovese, 4% Merlot

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Did You Know?

First introduced in **2010**, the AMA Chianti Classico was created to highlight the younger, more productive vines at Castello di Ama. These vines are cultivated separately from older plantings, which are reserved for the estate's **Gran Selezione wines**, ensuring a clear expression of each vineyard's character.

Wine Pairing Ideas

- **Pasta al Pomodoro**: The wine's acidity complements the tomato's brightness, while its tannins enhance the dish's texture.
- **Grilled pork chops with rosemary**: The minerality and fresh red fruit balance the savory and herbal flavors.
- **Eggplant Parmigiana**: The silky tannins and vibrant profile pair beautifully with the rich, cheesy layers.
- **Pecorino Toscano**: A classic pairing, the wine's freshness enhances the salty and nutty qualities of this traditional cheese.



James Suckling (JS) : 94 Points (2022)

The fresh and floral nature of this wine is more than evident, with black cherry and orange undertones. The palate is medium-bodied and refined, with silky tannins and mineral highlights. Tangy and crisp at the end. Drink now.



Decanter (DCT) : 91 Points (2022)

First produced in 2010, Ama was conceived following the estate's extensive replanting project. Winemaker Marco Pallanti decided to bottle the younger, more productive vines separately from older plantings – the latter go into the San Lorenzo Gran Selezione. The 2022 is full of youthful vim. Scents of cinnamon, red plum and dark cherry percolate on the nose, and red rose lurks in the background. Medium in weight, it offers a mouthful of cherry pits and gravelly stones inflected with white pepper. Very juicy, peppy acidity joins a light, chalky tannin frame. 2024 – 2029



Vinous (Antonio Galloni) (VN) : 91 Points (2022)

The 2022 Chianti Classico Ama opens with a burst of dark red cherry/plum fruit. Vibrant and generous, with bright acids, the Ama is an absolute delight. Its forward personality and impeccable balance make it a fine choice for drinking now and over the next decade or so. 2024 – 2034