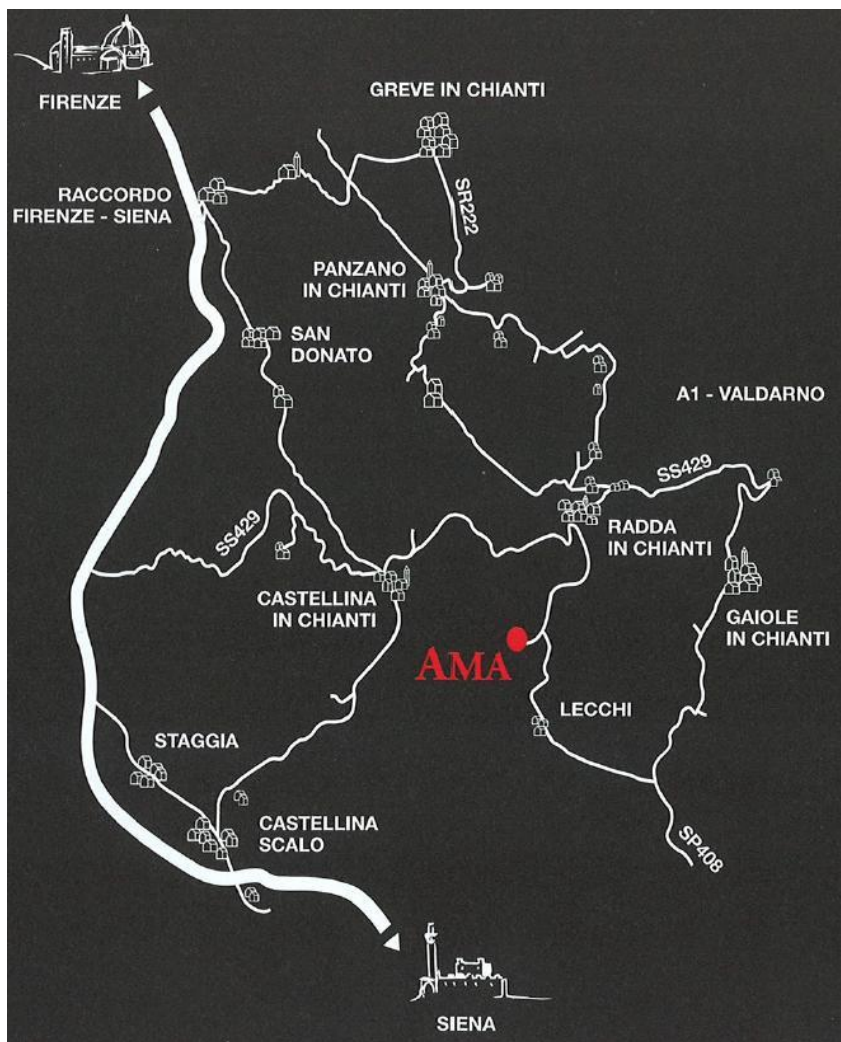


CASTELLO DI AMA

Australian tour of Lorenza Sebasti

19th October – 25th October

Melbourne - Sydney



ABOUT CASTELLO DI AMA

The Castello di Ama winery was established in 1972 by four Roman families. Ama is a small hamlet nestled amongst the gentle rolling hills in the commune of Gaiole in the heart of the Chianti Classico DOCG zone, near the city of Siena.



The winery currently comprises 250 hectares, of which 90 are vineyards and 40 are olive groves. It sits atop one of the higher outcroppings in Chianti, at almost 540 metres above sea level. The soil in the vineyards is a mix of clay and limestone that is dotted with big stones. The lighter coloured stones are albarese - made of limestone – and the darker ones are called galestro and made of schist.



ABOUT LORENZA SEBASTI & MARCO PALLANTI



Lorenza Sebasti is Castello di Ama's General Manager and a daughter in one of the families that jointly bought the property in 1972. In 1980, Lorenza visited Castello di Ama for a birthday celebration. Eight years later, she moved back to Ama to take over its administration. In 1992, Marco and Lorenza married and have since become co-owners of the estate. They have three children, whom they consider to be the heart and soul of Castello di Ama.

Marco Pallanti grew up in Florence but travelled to Bordeaux to study enology. In 1982, the young viticulturalist assumed operational responsibility for Castello di Ama and has spent most of his 30-year career on this small piece of land in southern Chianti. In the early years, Pallanti meticulously re-structured vast tracts of vineyards, dividing them into separate, homogenous parcels and understanding the various ripening phases of each varietal. Pallanti also vastly expanded the range of varietals on the estate to include sangiovese, merlot, malvasia nera, canaiolo, pinot nero, chardonnay, pinot grigio and malvasia bianca. It wasn't long before his work made him recognised as one of the most respected winemakers in Tuscany, winning 'Oenologist of the Year' by Vini d'Italia in 2003. Pallanti was also the passionate President of the Chianti Classico Consorzio for a six-year period from 2006 to 2012.

THE WINES

Rosato (*Italian for Rosé*)

The terroir of this rosé is the same that yields the classic Chianti Classico of Castello di Ama. This delicious wine appeared for the first time in the early 1980s. It derives its excellent body through the saignée process, from batches of wine that go to make Chianti Classico, and for this reason the resulting wine resembles more a young red wine than a white wine.

Grapes: 90% Sangiovese, 10% Merlot

Winemaking: At the start of fermentation, several hectolitres of must was bled off to obtain a deep rosé in hue with the 12 hours of skin contact. It was then fermented at about 18-20° without the skins. 40% underwent malolactic fermentation.



Colour: Intense, deep cherry-pink

Nose: Fruity, with emphatic fragrances of ripe cherry and wild strawberry

Palate: The scented fruit returns on the mid-palate, and the finish lingers on with its flavoursome minerally edge.

Alc/Vol: 13.50% alc.

Ageing Capacity: 1-4 years

Review: 91 points Wine Advocate July 2012, Antonio Galloni

"The 2011 Rosato is striking. Layers of fruit caress the palate in this generous, impeccable and totally beautiful Rosato. Far from easy-going, the Rosato is a serious wine with impeccable balance and no hard edges. This is a great showing from Ama."

Il Chiuso

Il Chiuso was once a wine made purely from Pinot Nero (*Noir*) up until 2001, when they decided to stop its future production due to the subsequent poorer vintages. The Il Chiuso vineyard was never far from Marco and Lorenza's mind and today it is a blend using the same Pinot Nero fruit but with the addition of Sangiovese from the other vineyards.

Grapes: 60% Sangiovese and 40% Pinot Noir

Winemaking: The pinot noir was harvested September 13, the sangiovese on September 22 and both parcels fermented separately. With the careful use of pumpovers and maceration on skins over a period of 20 days, the result was the extraction of the finest fraction of polyphenols. Malolactic fermentation took place in used barriques, followed by the assembly of the final blend. Once malolactic finished, the wine was racked and returned to the same barrels, to age there a further 6 months.



Colour: A vibrant, luminous ruby red

Nose: A spacious array of aromas, including wild strawberry, cherry, and blueberry

Palate: On the palate, harmonious and crisp with caressing tannins making it suitable for enjoyable drinking

Alc/Vol: 13.00% alc. v/v

Ageing Capacity: Most enjoyable in its youth, yet gains in complexity with some ageing.

Haiku

The Haiku is the epitome of Castello di Ama's wine philosophy without the constraints of the DOCG regulations. This wine is stylistically similar to Castello di Ama's flagship Chianti Classico, yet with more focus on elegance. This is Castello di Ama's expression of what their *terroir* can bring to a combination of international varieties alongside the more classical Sangiovese and is therefore classified as Toscana IGT instead of Chianti Classico DOCG).

The Haiku name comes from a traditional Japanese Haiku poem of three lines and eliminates lexical frills. Here, each line is represented by one of the grape varieties used in this blend. This simplicity is meant to be demonstrated in the Haiku wine.



Grapes: 50% Sangiovese, the other 50% Cabernet Franc & Merlot

Colour: Garnet red

Nose: Delicate sweet notes of raspberry jam and strawberry alongside fresh pepper aromas and a savoury line of tobacco

Palate: A surprisingly rich but mild palate, with delicate tannins that offer the gentlest grip and lots of depth.

Alc/Vol: 13.00% alc. v/v

Ageing Capacity: 2017-2029

Review: 92 points Wine Advocate #201 June 2012, Antonio Galloni

"The 2009 Haiku is a new Sangiovese/Cabernet Franc/Merlot blend meant to showcase regional distinctiveness over strict varietal character. Dark red cherries, flowers, mint and spices are some of the notes that flow from the glass. Haiku is a promising wine."

Chianti Classico

"The Castello is a wine that sets a new standard for what is possible within the Chianti Classico appellation."

Antonio Galloni, Wine Advocate #191

Right from the founding of the winery, Castello di Ama has studied the characteristics of the sangiovese grape, testing new training systems, improving clonal selection, and above all singling out the best vineyard plots to source their wine.

Castello di Ama is the truest expression of Chianti Classico from a superb terroir, a land that yields wines with remarkable cellaring potential.



Grapes: 80% Sangiovese, 20% Malvasia Nera, Merlot, Cab Franc

Colour: Deep, vibrant ruby red

Nose: An intense bouquet of blossoms, ripe wild berry fruit and dark spices

Palate: Silky dark red fruit overlaid with smoke, tar and roses adding the final layers of complexity on the finish. It is concentrated and powerful yet with a level of elegance not to overpower a meal.

Alc/Vol: 13.50%

Ageing Capacity: Up to 15 years

Bellavista Chianti Classico

Castello di Ama's Bellavista is a powerful, intense Chianti Classico made from Ama's Bellavista vineyard, a high-altitude plot in Castellina.

Grapes: 80% Sangiovese and 20% Malvasia Nera

Winemaking: The grapes were picked almost two weeks apart and fermented under temperature-control with frequent pumpovers. Skin maceration continued for almost four weeks. The wine was then drawn off into barriques to complete its secondary fermentation. After the assembly of the final blend, the wine was returned to Allier oak barrels, 40% new and the rest one-year-old, where it spent about 15 months. The wine was bottled on June 4, 2009.



Colour: Deep, rich ruby with purple highlights

Nose: Fragrances of wild cherry, blackberry, black liquorice, mint, tobacco leaf and a strong spice component

Palate: Brooding spice and wild fruit flavours sit alongside powerful and masculine tannins that become a distinguishing feature of this super Chianti Classico from the vigneto Bellavista.

Alc/Vol: 13.50% alc. v/v

Ageing Capacity: 20-30 years based on the high quality of the fruit

Review: 97 points Wine Advocate #201 June 2012, Antonio Galloni

"The 2007 Chianti Classico Vigneto Bellavista is a knock out. Rose petals, flowers, all sorts of red berries and mint are some of the nuances that emerge from the 2007. Striking inner perfume, ripe tannins and phenomenal overall balance are the calling cards. Today the 2007 comes across as a modern-day version of the 1990, but with more weight and also greater sweetness in the tannin. Either way, it is flat-out stunning and a must-have."

La Casuccia Chianti Classico

La Casuccia is the name of Castello di Ama's oldest vineyard, having been planted between the years 1964 to 1975. Its first vintage was in 1985. The vineyard is made up of primarily clayey-calcareous soils and sits quite high in the Chianti Classico zone, peaking at 526m above sea level. La Casuccia regularly produces the broadest, most international style of wine in the Castello di Ama stable.

The La Casuccia cru is not produced every year, but only in exceptional vintages and in limited quantities.

Grapes: 80% Sangiovese and 20% Merlot



Winemaking: The merlot grapes were harvested on September 18th and the sangiovese on September 26th. The temperature-controlled fermentation was carried out in the usual manner with frequent pumpovers during the entire process with maceration on skins proceeding for 26 days, less than the average period. The wine was then drawn off into a large number of barriques to complete malolactic fermentation. After the final blend was assembled, the wine was returned to Allier oak barrels, 40% new and the rest one-year-old, where it spent about 15 months. The wine was bottled on June 5th 2009.

Review: 96 points Wine Advocate #191 Oct 2010, Antonio Galloni

"The estate's 2007 Chianti Classico Vigneto La Casuccia is deep, dark and sensual with a warm core of fruit that radiates from its poised frame. This shows superb density, richness and finesse from start to finish, with exceptional depth and fabulous overall balance. It is without question a wine for the future, but the richness of the fruit and the extraordinary silkiness of the tannins bode for an immensely rewarding life ahead. Sweet floral notes add freshness and lift to the finish. What a wine!"

L'Apparita

The Apparita vineyard is formed by several small parcels (numbers 23, 24 and 25 in the estate's vineyard register) situated at the upper end of the Vigneto Bellavista. The area amounts to 3.84 hectares (9.5 acres). Originally canaiolo and malvasia bianca grapes were planted in 1975 but the merlot clone 342 was regrafted to the rootstocks in 1982-1985 after Marco Pallanti realised its suitability to the Ama land. The vines are trained in the open lyre system and the soils are particularly rich in clay. Both factors make this small cru a jewel of the enology world.

Grape: 100% Merlot

Winemaking: On September 17, the estate harvested 90 quintals of selected merlot grapes in the vineyard. Fermentation was in the traditional manner and occurred at a temperature of about 32-33°C. The wine was gently pumped over the cap throughout fermentation. After a maceration of 26 days with the skins, the wine went through malolactic fermentation, carried out in barriques of Allier oak, 40% of which were new. In January 2009 after malolactic fermentation was complete, the wine was racked and assembled, then returned to the barrels. Maturation in wood lasted about 18 months. The wine was bottled on the 10th of June 2009.

Review: 94 points Wine Advocate #191 Oct 2010, Antonio Galloni

"The 2007 L'Apparita (Merlot) is another outstanding wine. Super ripe dark fruit, sweet French oak and chocolate emerge from this supple, round Apparita, with just enough minerality on the finish to provide a measure of balance. The Merlot grown in these high-altitude vineyards has a way of developing immense nobility with bottle age, so it will be fascinating to see what happens here."



Vin Santo

It is inevitable that when you travel to Tuscany you will fall prey to the hospitality, friendship and courtesy that comes from being offered a small glass of Vin Santo.

Vin Santo is a wine with ancient roots; one of fine, savoury, richness that respects its cardinal principles of production. These being: loft-drying of the best malvasia bianca and trebbiano clusters, then pressing of the must and transfer to barriques, fermentation and subsequent ageing for five years. The result is this sensational nectar, one that is worthy to entrust to the future.



Winemaking: From mid- September, exceptional clusters of malvasia (50%) and trebbiano toscano (50%) grapes were tied together and hung in special well-ventilated, open drying-lofts over a period of 60 days. Here they lost 70% of their weight, thus concentrating the components. The whole clusters were then crushed and lightly pressed. The sweet nectar then went into used Allier oak barriques where it underwent the traditional fermentation in stages until the levels of alcohol and residual sugars brought an end to the fermentation. At one stage, the Vin Santo was racked off the gross lees and returned to barrels to undergo 5 more years of oak ageing. The Vinsanto was finally bottled on May 31st 2011.

Description: This is a beautiful, vinous, rich effort, that has certainly created a benchmark for Tuscan Vin Santo. It holds all the quintessential aromas of fresh apricot, almond & honeyed qualities combined with a steely backbone of acidity that provides lift on the complex and well-crafted palate.

Alc/Vol: 15.50% alc.

Residual Sugar: 81.2 g/L

Ageing Capacity: This nectar will last for years and years

Acquavite 42% alc.

Castello di Ama's Acquavite is a grappa produced through the distillation of grape skins and uncrushed seeds of grapes from the Bellavista vineyard by the intermittent bain-marie method (steam) in a distilling apparatus.

Composition: The pomace (grape skins and seeds) comes from the Sangiovese harvested from the Bellavista vineyard

Production: The pomace from grapes from the Bellavista vineyard are taken to the distillery once the 'main' wine has been drawn off the vats. In order to maintain their freshness and keep them covered in Castello di Ama's prized Chianti Classico, they are not crushed at all.

Description: Castello di Ama's Aquavite is extremely well-balanced and is appreciated for the elegance and delicacy experienced by the palate and for its extraordinarily rich Sangiovese aroma.



Castello di Ama wines are imported by L.Di Santo Pty Ltd and exclusively distributed by Enoteca Sileno Australasia Pty Ltd.

All our wines are shipped in refrigerated containers.



ENOTECA SILENO

920 Lygon Street (corner Richardson St)

Carlton North, VIC 3054

☎ 03 9389 7000

Website: <http://www.enoteca.com.au>