



CASTELLO DI AMA

The “Why”, the “How,” and the “When” of the new “IL CHIUSO”

This new **Il Chiuso**, together with **Rosato** and **Il Poggio**, completes our “primary” line of wines, those that are ready to enjoy sooner and are more easily approachable, with moderate price-tags to match. If we were to compare our creations to those of the high-fashion houses, for example, we could call our Castello, Bellavista, Casuccia, and Apparita our “haute-couture line,” while Rosato Poggio, and Chiuso would be our “**ready-to-wear line**.”

The decision to offer the market a new red wine was influenced by two considerations:

- For over ten years now we have been re-planting the vineyards most in need of replacement. We will be involved in these same operations in the future as well, re-planting some 1-2 hectares each year. It is well known that younger vineyards can produce excellent fruit, with respect to full ripeness, but the grapes are somewhat less complex with respect to levels of aromatic compounds and polyphenols. Such vineyards therefore can yield wines that possess good levels of alcohol, are fruity and quite delicious, even though straightforward and fairly uncomplicated. The vineyard will produce this type of crop for a varying number of years, depending on type of clone and soil profile, plus other variables encountered in a particular growing year. The Production Code specifies that a wine may be called “Chianti Classico” only in the third year from re-planting, but given our own quality standards, it would be difficult to include such a wine in the Castello di Ama portfolio, except in outstanding growing years.
- With respect to our experience with a monovarietal Pinot Noir, in some years we found ourselves unable to produce Il Chiuso, since the wine did not perfectly conform to the above-mentioned quality parameters.

The results that we witnessed between 1987, the first year we released that wine, and 2001, the most recent release, convinced us that our terroir was in fact capable of yielding an excellent wine, but one that at times displayed little typicity or was a bit out of balance. Pinot Noir is a very early-ripening variety, and elegance is its hallmark. The vineyard was planted in 1984, in the estate’s highest and best-aspected sites. Currently, as we experience earlier harvest dates ever more frequently, it is Pinot Noir that suffers the consequences more than other varieties. This shortening of the growth cycle allows us to produce a wine that exhibits dense colour, good tannins, firm structure, satisfactory roundedness, but somewhat lacking in elegance--the perfect wine for a blend therefore but one that does not fully satisfy if made as a monovarietal.

As a consequence of these considerations, it is easy to understand why a blend in various proportions between Sangiovese and Pinot Noir would better express the terroir identity of Castello di Ama wines. That wine, then, has the following profile.

1. **Indicazione Geografica Tipica:** It bears the IGT designation partly because the grapes come from vineyards not yet registered in the official DOCG Register and partly because some are Pinot Noir.
2. The wine **displays all of the characteristics of uncompromisingly high quality** that are the hallmark of all of Ama’s wines. Il Chiuso can be “drunk” first of all for the multi-layered, broad range of primary aromas on its nose. Its colour is a medium-dense ruby red, the palate harmonious and crisp, showing medium complexity and an appealing approachability. In other words, we could call it the missing link between the summertime Rosato and the more ambitious Castello di Ama.
3. **The quantity** produced in 2009 is the equivalent of 20,000 bottles. The Sangiovese and the Pinot Noir were vinified separately; only after malolactic were the two wines assembled into the final blend. Il Chiuso then matured for 6 months in 2- or 3-year-old barriques, and was bottled on May 16, 2010.



CASTELLO DI AMA

Il Chiuso 2009

VINEYARD PROFILE

With the release of the 2009 vintage, we are pleased to debut a new red wine. Il Chiuso is a blend of Sangiovese and Pinot Noir in different proportions, and as such it perfectly reflects the terroir characteristics of Castello di Ama's wines.

The Pinot Noir vineyard, amounting to 4.156 hectares, was planted in 1984 on the hillslopes of the San Lorenzo valley; the vines, from Burgundy clones 111, 114, and 115, are trained to the open lyre system. The high-limestone soils allow this very finicky grape to reach optimal ripeness.

The Sangiovese grapes are from different areas and vineyards, mostly from younger vineyards, whose fruit shows optimal ripeness but still falls somewhat short in terms of complexity, both in aromatic compounds as well as in polyphenols.

VINIFICATION

The Pinot Noir grapes were harvested slightly early, on September 5, while the Sangiovese was picked on September 10. The clusters were de-stemmed and the grapes gently pressed, then each variety was separately fermented in stainless steel. Careful attention to pumpovers and macerations made possible the extraction from the skins of the most desirable polyphenols.

MATURATION

The wine was racked off after 12 days and put immediately into 2- and 3-year-old barriques to go through the malolactic fermentation; the separate lots of wine were blended together following completion of the malolactic. The wine was then racked and returned to the barrels for 6 months' ageing. Il Chiuso was bottled on May 16 2010; 19.000 standard Bordeaux were produced and 2,390 half-bottles.

TECHNICAL DATA

Total acidity	5,40 g/l	Alcohol	13,2%
Volatile acidity	0,45 g/l	Total dry extract	27,4 g/l
pH	3,43	U.V. 280	56,9



TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

2009

IL CHIUSO

CASTELLO DI AMA

Imbottigliato all'origine da Castello di Ama s.p.a.
Gaiole in C. - Italia

75 cl e · L. 11% · CONTIENE SOLFITTI · PRODOTTO IN ITALIA · 13% VOL

