



## CASTELLO DI AMA

The rebirth of Chianti Classico at Castello di Ama began 35 years ago in our tiny medieval hamlet. We were determined to take seriously the venerable calling of winegrower, a profession as ancient as the white stones of its dwellings. Atop a hill 500 meters above sea level, in the territory of Gaiole in Chianti, in the province of Siena, flanking two magnificent late 18th-century villas, a modern winemaking facility was built, a cellar deeply respectful of a magical landscape that evokes Benozzo Gozzoli's frescoes. Time, which seemed suspended in stone, began its march towards the future, and in a few short years Castello di Ama became the benchmark for the entire area. Castello di Ama produces wines made exclusively from grapes from its estate vineyards, grown on five now famous magnificent, shell-shaped hillside slopes. These vines produce both Castello di Ama as well as the two cru vineyard selections, Bellavista and Casuccia, superb Chianti Classicos resplendent for their harmony, balance, and elegance. At Ama Sangiovese's roots are deep, in the soils whitened by chalky *macigno* sandstone, and in our finest winemaking traditions, present in all the wines. The local terroir, intelligently interpreted, takes on a primary role. Marco Pallanti, winemaker since 1982, and his wife, Lorenza Sebasti, General Manager of the winery, shape the innate characteristics of the land in their own unique style, clearly expressed in Ama's wine. The 2006 vintage is a milestone for Ama, celebrated in silver, since it's Pallanti's 25th vintage. The cru selections Bellavista, Casuccia, and Apparita, along with Castello di Ama, are a poker-player's dream hand, four aces, the result of an extraordinary harvest of unequalled quality.

Winemaking at Ama abandons the unexamined methods of the past and resists the current technological excesses. Our winemaker's challenge is to make wine as a spontaneous offspring of the marriage of earth, sun, and vine. The aptitude for excellence is respected on all levels, and therefore the goal of the Castello di Ama per l'Arte Contemporanea project is to place artists from all over the world in the privileged position of the winemaker. Their works enrich the village, a reward for an unique place where it's possible to make such great wines. Since 2000 art and wine have intertwined, allowing contemporary art to make its mark, as contemporary values thrust their roots deep into tradition. The artists who have come to Ama (including Pistoletto, Kapoor, Paolini, Buren, etc.) listen assiduously to its stories, breathe its air, taste its wine, and are thus impregnated by its genius loci, just as the winemaker is by his terroir. They craft a work that is concrete, unique, and unrepeatable just like the winemaker. This, here, and not elsewhere. One installation every year, just like our harvests.