



Castello di Ama

By Ian D'Agata

2009 Castello di Ama Rosato

87

(\$22; a blend of sangiovese, canaiolo, pinot nero and merlot) Bright pink. Slightly muted nose hints at red berries and herbs. The palate shows more herb and strawberry flavors, with very high acidity conferring a lean impression. Finishes persistent and minerally, but this wine really needs to be served with food to show more sweetness.

2006 Castello di Ama Chianti Classico

91

(\$45) Medium-deep bright ruby-red. Ripe aromas of dark berries, bitter chocolate and gunflint, along with a medicinal dried herb nuance. Compellingly suave and fine-grained on entry, then sweet, bright and light on its feet in the middle palate, featuring flavors of blackcurrant, licorice and flint. Finishes ripe and creamy-smooth, with a lingering note of cherry candy and good grip.

2006 Castello di Ama Chianti Classico Vigneto Bellavista

94

(\$196; a blend of sangiovese and malvasia nera) Good full red. Perfumed aromas of pomegranate, redcurrant, cinnamon and tea are further complicated by an exotic note of ripe citrus. Suave and stylish, with a fleshy texture and deep flavors of red fruits and minerals. Finishes long and sweet, with lingering perfume. Superb archetypical Chianti, and a wine with a track record for aging extremely well (the 1988 is a thing of beauty today).

2006 Castello di Ama Chianti Classico Vigneto La Casuccia

92

(\$196; a blend of sangiovese and merlot) Full deep red. Blackberry, brown spices, chocolate and minerals on the aromatic nose; if I didn't know better, I would have guessed that the malvasia nera had gone into this wine rather than the Bellavista. Silky on entry, then rich and layered in the middle, with dark cherry, herbal and earthy flavors given definition by lively acidity. Finishes long and creamy-smooth, with a restrained sweetness, big tannins and a note of violet. This is a much bigger, fleshier wine than the Bellavista but is slightly chunky at present, lacking that wine's grace and complexity.

2006 Castello di Ama L'Apparita Toscana Rosso

93

(\$196; 100% merlot) Fully saturated ruby. Complex, perfumed aromas of black cherry, herbs and coffee. Classically structured and authoritatively flavored merlot with layers of opulent black fruits complicated by truffle and coffee. Long and creamy on the tannic, spicy finish. Long-time fans know that this wine has an almost Latour-like quality of being able to excel in lesser vintages: if you get the chance, don't miss out on trying the 1992 or 1987.

