

# CASTELLO DI AMA

## EXTRA VIRGIN OLIVE OIL

**CASTELLO DI AMA**

*Tuscany, Italy*



*2018, 2017 & 2014 Flos Olei, 95 points*

RETAIL SIZE 500mL

ITEM NO 81204

UPC 8021846111783

CASE 6 bottles

RETAIL SIZE 250mL

ITEM NO 81205

UPC 8021846111769

CASE 6 bottles

### SENSORY PROFILE

Fruity and elegant, harmonious, yet showing verve and character, the extra virgin olive oil that springs from the slopes of Ama, in the Chianti Classico zone, contains a song of an ancient culture and tradition, but also of a passion and gratitude for this incomparable place.

The orchard comprises nearly 10,000 trees, maintained by hand so as not to damage the trees. Hand picking into shallow boxes, delivery of fruit to the press house within twelve hours of picking, and use of a cold-extraction centrifuge ensures low acidity. The resulting unfiltered oil is opaque and green in color with a fruity aroma, a strong earthy flavor up front, and a lively peppery finish.

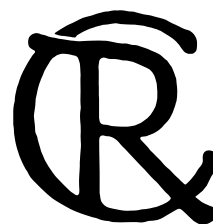
**Olive Varietals:** Correggiolo, Moraiolo, Frantoio, Leccino

**Oleic Acidity:** 0.13%

### TRADITION

Ama is a small hamlet nestled among gentle Tuscan hills in the Chianti Classico region. The winery was created by four families from Rome and currently comprises some 250 hectares, of which 90 are in vines and 40 in olives trees, growing at an average altitude of 480 meters.

Castello di Ama places a premium on ensuring quality over large volume or rapid production time. Olive varieties include: 53% Correggiolo, 23% Moraiolo, 8% Frantoio, and 3% Leccino, plus 3% other cultivars, including varieties for pollination.



**ROGERS**  
COLLECTION

REVISED 4/5/2018