

CASTELLO DI AMA

EXTRA VIRGIN OLIVE OIL

CASTELLO DI AMA

Tuscany, Italy



2020, 2018, 2017 & 2014: Flos Olei, 95 points

RETAIL SIZE	500mL
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ITEM NO	81204
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UPC	8021846111783
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CASE	6 bottles
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RETAIL SIZE	250mL
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ITEM NO	81205
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UPC	8021846111769
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CASE	6 bottles
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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.



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REVISED 6/10/2020