

CASTELLO DI AMA IMBOTT. ALL'ORIGINE DA CASTELLO DI AMA SPA GAIOLE IN CHIANTI – ITALIA – CHIANTI CLASSICO DOCG 1999 12,5%

VISUAL ANALYSIS: it is limpid, garnet colour and with a good body.

OLFACTORY ANALYSIS: the range of scents consists of strawberry, cherry, stewed plum, grass, wax, violet and pink rose. petals and a vanilla-flavoured perfume.

GUSTATIVE ANALYSIS: on the one hand, it is well identifiable the light astringency of the tannins whereas on the other one it is recognizable a consistent softness; the final gives a pleasant bitterish tendency. There is an important structure and the gustative aromatic persistence is of 6 seconds.

WINE-FOOD COMBINATION: braised lamb shanks

- The succulence of the meat is compensating for the astringency of the tannins
- The sweet tendency of the sauce is counterweighing the bitterish sensation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: its tannins are good, its softness is great and its gustative aromatic persistency is really important; this wine is based on Tuscan history and tradition in order to rediscover an ancient belief: the best wines are French, but the emotions, that a Tuscan wine can provide you, are unique.