



CASTELLO DI AMA
SIENA - ITALY

CASTELLO DI AMA SAN LORENZO 2013 CHIANTI CLASSICO GRAN SELEZIONE DOCG



Chianti Classico San Lorenzo takes its name from the lovely valley that is home to the 18th-century Pianigiani and Ricucci villas. The wine is made entirely with grapes from Castello di Ama vineyards, which are all old plantings or plots planted over a decade ago, and which show the most mature, rounded extracts at time of harvest.

The Gran Selezione label was a significant step for the Chianti Classico designation, representing the top of the quality pyramid.

Wines in this category are a guarantee for the consumer, in terms of origin and of quality. The production protocol states that all grapes must be produced by the winery itself and the wine goes on sale 30 months from harvest.

Aspecting: north east – south west; north east – south east

Soil: very pebbly clay and limestone

Altitude: 461–525 metres asl

Training system: vertical trellis, single Guyot

CLONE SELECTION: Sangiovese CC2000 1, CC2000 2, CC2000 4, CC2000 5, Merlot 343 e 347. Malvasia N and MN6. Rootstock 420°

Vine density: from 5,200 plants/h to 2,800 plants/h

First vintage: 2010

Blend: Sangiovese 80%; Merlot 13%; Malvasia Nera 7%

HARVEST

Climate:

Summer started late and first veraison was in early August. Until mid-September there were sunny days and summer heat, then temperatures dropped again, especially at night. Harvest was delayed and took place on 28 September for the Merlot; 1 October for the Malvasia Nera; 4–9 October for the Sangiovese.

Start of harvest was decided only after numerous samples were taken for sensory analysis in the vineyard and in the laboratory. Harvest was entirely by hand, filling 10–12kg crates, followed by inspection on a sorting bench.

Vinification: fermentation was started using ambient yeasts, separately for each variety and in steel tanks at a controlled temperature of 30–33 °C, with manual pumpovers and total cuvaision of 26 days for the Sangiovese, 25 days for the Merlot, and 23 days for the Malvasia Nera.

After first racking, the wine was transferred to barriques for malolactic fermentation.

Maturation: assemblage of the three varieties took place after malolactic fermentation, then the wine was transferred for 12 months to fine-grain oak barriques, of which 20% were new and the rest were second passage.

The wine was bottled in July 2015, producing 93,743 standard Bordeaux bottles and 1,318 magnums.

Colour: dark ruby red with crimson hues

Nose: fruity notes rich with forest berries and plum, and hints of ripe fruit and jam. Spicy hints of cinnamon and cloves, with tertiary notes conjuring up tobacco, leather, tanned hide, with a distinct toasty note.

Mouth: delicate attack, velvety tannins, rich, rounded flavour, lingering and stylish.

Proof: 13%

Total acidity: 5.5 g/l

Residual sugar: ≤ 1g/l

Extract: 30 g/l