



CASTELLO DI AMA
SIENA - ITALY

CASTELLO DI AMA SAN LORENZO 2014

Chianti Classico Gran Selezione DOCG

Castello di Ama San Lorenzo is named after the picturesque San Lorenzo valley viewed from the estate's eighteenth-century Villa Pianigiani and Villa Ricucci. This wine is produced from the finest grapes grown in the historic vineyards Bellavista, Casuccia, San Lorenzo and Montebuoni.

An expression of Sangiovese blended with the smallest quantities of Merlot and Malvasia Nera, the hallmarks of this complex wine are finesse, elegance, intensity, length and freshness. Castello di Ama San Lorenzo has a remarkable ability to evolve, developing aromatic complexity and exemplary intensity over time.

CLIMATE

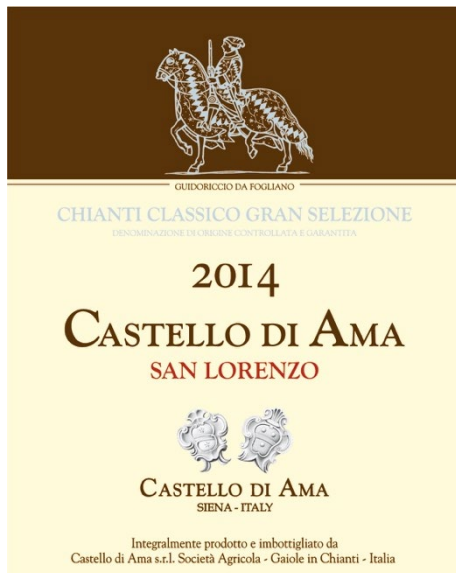
Summer has started very late and the first veraison has taken place at the beginning of August. Nice and sunny days until mid September, when temperature felt down again, particularly during the night, thus delaying the harvest. After several samples and organoleptic analysis in the vineyards and in our laboratory, the harvest took place manually in 10/12kg- cask of on 23rd September for Malvasia Nera, 28th- 29th September for Merlot and 4th-6th October for Sangiovese.

VINIFICATION

Vinification has started through ambient yeasts, separately for each grape variety, in steel tanks at controlled temperature between 30° and 33° C, with manual pumping over and a total cuvaision of 22 days for Sangiovese, 25 days for Merlot and 26 days for Malvasia Nera. After the first draining off, the wine was transferred into barriques for malolactic fermentation.

REFINEMENT

The assemblage of the three grape varieties takes place at the end of the malolactic fermentation. Afterwards the wine is transferred into oak barrique - of which 20% are new - of fine grain for approximately 12 months. This wine has been bottled in July 2016.



TECHNICAL INFORMATION OF THE WINE

First release: 2010

Grape varieties: 80% Sangiovese, 13% Merlot, 7%

Malvasia Nera

Proof: 13%

Total acidity: 6,1 g/l

Residual Sugar: <0,5 g/l

Extract: 30,9 m/l



Colour: pure ruby-red.



Nose: fruity with cherry and strawberry notes. Some tertiary hints remind leather.



Taste: ripen red fruits, succulent, intriguing and long-lasting. Tannins are ripen and delicate. The aftertaste expresses a lively freshness with notes of dark red fruits, wet ground and wood.



TECHNICAL INFORMATION OF THE VINEYARD

Exposure: North-East/South-West - North-East/South-East

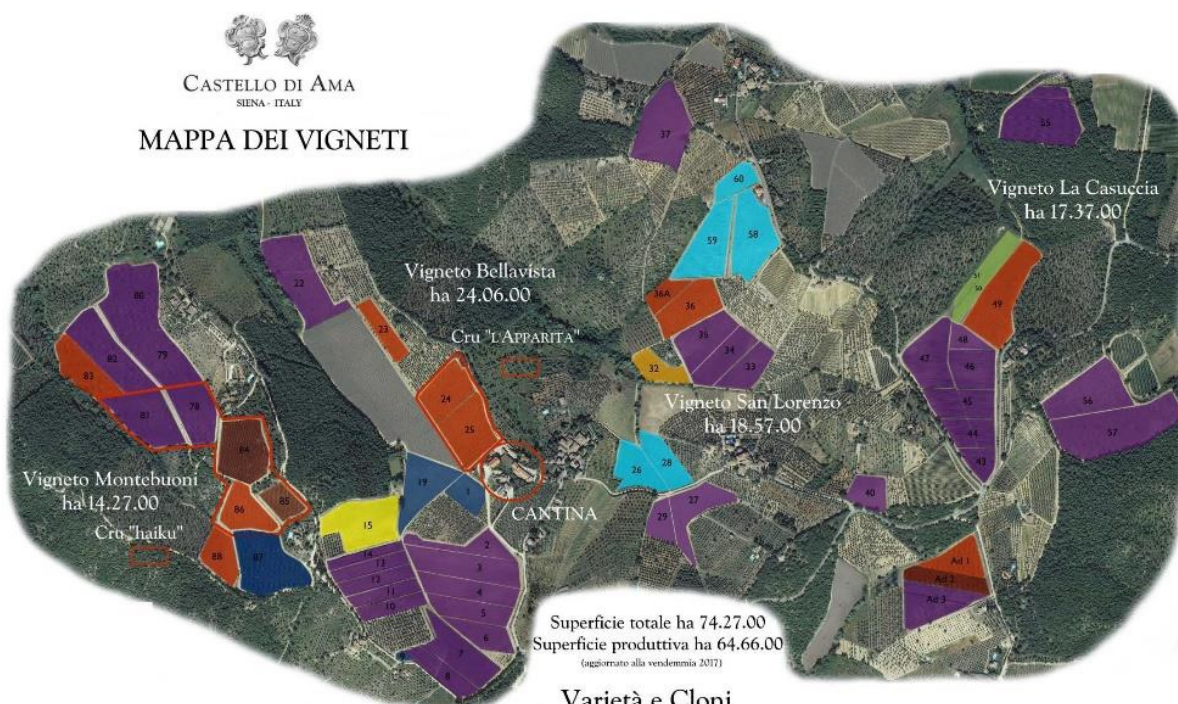
Soil: Clay and calcareous

Altitude: 460-525 metri s.l.m.

Training system: vertical trellis, single Guyot

Densità d'impianto: da 5.500 a 2.800 piante/ha

Vine density: Sangiovese CC2000 1, CC2000 2, CC2000 4, CC2000 5, Merlot 343 e 347. Malvasia N e MN6. Rootstock 420°



Varietà e Cloni

| Pinot Nero | Malvasia Nera | Cabernet Franc | Merlot | Sangiovese | Chardonnay | Pinot Grigio | Malvasia e Trebbiano |
|--------------------|---------------|----------------|---------------|---|------------|--------------|----------------------|
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| CLONE: | CLONE: | CLONE: | CLONE: | CLONE: | CLONE: | CLONE: | CLONE: |
| 111, 114, 115, 162 | MN6 | 214 | 181, 343, 347 | T740, CG5, M1, 76, AGR13, AGR145, B24, F9, CRI10, CHE1, CH21, CC2002, CC2004, BBS | 76, 94, 96 | SMA505, 53 | CENAI 2 SL 10 |