



CASTELLO DI AMA
SIENA - ITALY

CASTELLO DI AMA SAN LORENZO 2015

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

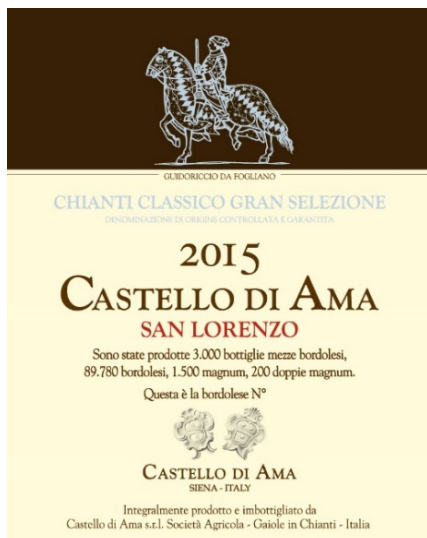
Wine from vintage 2015 are fresh, with a nice alcohol degree and fruity, due to the significant temperature excursions between night and day during autumn which have facilitated the aromatic structures. Summer started late and first veraison was in early August. Until mid-September there were sunny days and summer heat, then temperatures dropped again, especially at night. After several samples and organoleptic analysis in our vineyards and laboratory, harvest has been carried out by hand in 10-12-kg crates on 14/16th September for Merlot, on 25th September for Malvasia nera and from 2nd to 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 cuvaison 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 22% are new - of fine grain for approximately 12 months. This wine has been bottled in July 2017.



TECHNICAL DATA OF THE WINE

First release 2010

Grapes: 80% Sangiovese, 13% Merlot and 7% Malvasia Nera

Alcohol: 13,50%

Total Acidity: 5,2 g/l

Residual Sugar: <0,5 g/l

Extract: 40,4 g/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 DATA OF THE VINEYARD

Exposure: North-East/South-Ovest North-East/SouthEast

Soil: clay and calcareous

Altitude: 460-525 AMSL

Training system: vertical trellis, single Guyot

Vine Density: from 5.500 to 2.800 vines/ha

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

