



CASTELLO DI AMA
SIENA - ITALY

CASTELLO DI AMA SAN LORENZO 2016

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

Winter has been mild and rainy. In April, temperatures raised rapidly, while May and June have been very instable. Finally, summer arrived in July and we had great temperature excursions between night and day, which helped to develop aromas and flavours in the wine. Although we had hail at the end of August, grapes were very healthy. After several samplings and organoleptic analysis in the vineyards and in our laboratory, on 26th September we harvest the Merlot, the Sangiovese was harvest on October 3rd and 4th.

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 cuvaion 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 2018.



TECHNICAL DATA OF THE WINE

First release 2010

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

Alcohol: 13,50%

Total Acidity: 5,0 g/l

Residual Sugar: <0,5 g/l

Extract: 30,1 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

<p>Exposure: North-East/South-Ovest North-East/South-East Soil: clay and calcareous Altitude: 460-525 AMSL Training system: vertical trellis, single Guyot</p>	<p>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°</p>
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