CASTELLO DI AMA SAN LORENZO 2017

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

The beginning of the year has been cold and rainy. In March, temperatures rose up exceeding season average temperatures. On 21st April, a severe frost stopped the phenological development of the vines, while May and June have been very hot until 28th June, when temperatures went down thanks to the rain. August was terribly hot reaching maximum temperatures of 40°C and minimum temperatures of 26°C until 10th September, where we had heavy rains with a significant drop of temperatures. September was one of the coldest September since 15 years. After several samples and organoleptic analysis in our vineyards and laboratory, harvest has been carried out by hand in 10-12-kg crates on 21st August and it ended up on 2nd October. The result was an excellent quality with a reduced quantity.

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 2019.

TECHNICAL DATA OF THE WINE

First release 2010

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

Alcohol: 13,50%

Total Acidity: 5,1 g/l

Residual Sugar: <0,5 g/l

Extract: 30,7 g/l

Colour: deep ruby-red.

Nose: fruity with red cherry, strawberry notes, zest of orange and liquorice. Some tertiary hints remind leather.

Taste: Juicy and succulent with a silky supple texture. Ripen red fruits, intriguing and long-lasting. Tannins are firm 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/South-East 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°

MAP

CASTELLO DI AMA
SIENA · ITALY
MAPPA DEI VIGNETI

Vigneto La Casuccia
ha 17.37.00

Vigneto Bellavista
ha 24.06.00

Cru "L'APPARITA"

Vigneto San Lorenzo
ha 18.57.00

CANTINA

Vigneto Montebuoni
ha 14.27.00

Cru "haiku"

Superficie totale ha 74.27.00
Superficie produttiva ha 64.66.00
(aggiornato alla vendemmia 2017)

Varietà e Cloni

Pinot Nero	Malvasia Nera	Cabernet Franc	Merlot	Sangiovese	Chardonnay	Pinot Grigio	Malvasia e Trebbiano
CLONI: 111, 114, 115, 162	CLONE: MNN6	CLONE: 214	CLONI: 181, 343, 347	CLONI: T740, CG5, MI, 76, AGRI3, AGRI345, R24, F9, CH20 CH21, CH22, CC2002, CC2004, BBS	CLONI: 76, 95, 96	CLONI: SMA505, 53	CLONI: CENAIA 2 SL 30