CASTELLO DI AMA
SIENA · ITALY

CASTELLO DI AMA SAN LORENZO 2016

Chianti Classico Gran Selezione DOCG

Castello di Ama San Lorenzo, takes its name from the lovely valley that is home to the 18th-century villas Pianigiani and Ricucci. This wine is made entirely by our estate grapes, coming specifically from old vine systems and from vineyards of more than 10 years old. Gran Selezione stands on the top of the quality pyramid of Chianti Classico and it is a guarantee for the consumer, both in terms of origin and in terms of quality. The production regulation makes obligatory that the grapes are totally produced in the estate and that the wine is released in the market 30 months after the harvest.
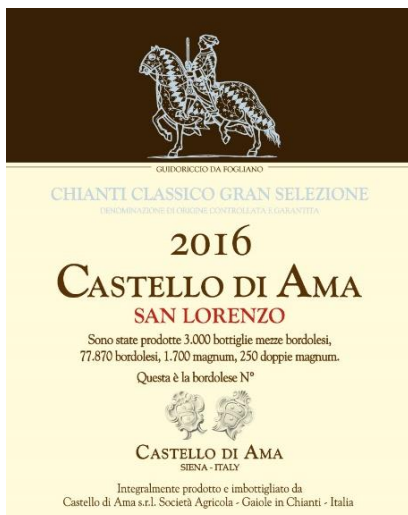
CLIMATE

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 Sangiove 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 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 18% are new - of fine grain for approximately 10 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: 5,0 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

Exposure: North-East/South-Ovest North-East/SouthEast Soil: clay and cacareus Altitude: 460-525 AMSL Vine Density: from 5.500 to 2.800 vines/ha	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. Portainnesto 420°

MAP

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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

Vigneto Montebuoni
ha 14.27.00

Cru "haiku"

CANTINA

Superficie totale ha 74.27.00
Superficie produttiva ha 64.66.00
(aggiornato alla vendemmia 2012)

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, CC5, M1, 76, AGR13, AGR145, B24, F9, CH20 CH21, CH22, CC2002, CC2006, BBS	CLONI: 76, 95, 96	CLONE: SMA505, 53	CLONI: CENAIA 2 SL 30