

Castello di Ama

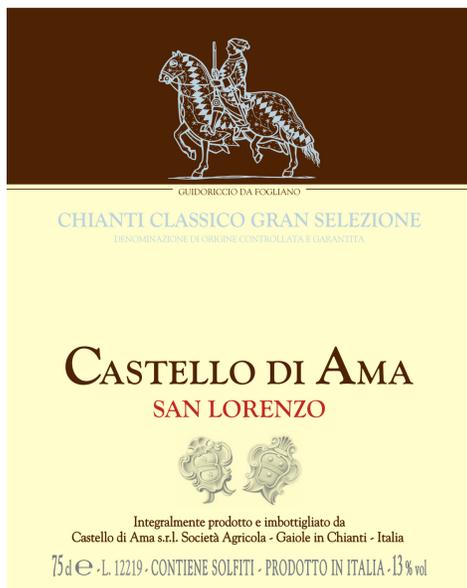
SAN LORENZO CHIANTI CLASSICO GRAN

SELEZIONE - 2011

REGION: ITALY - TUSCANY



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Castello di Ama sits 12 miles northeast of Siena in the hills of Gaiole. This is the heart of Chianti Classico, a bucolic rolling landscape of woods, vineyards and olive groves. The property is owned and operated by the husband and wife team of Marco Pallanti and Lorenza Sebasti. Over the last quarter century they have replanted all of the vineyards and upgraded all of the winemaking capabilities to make this one of Tuscany's showcase producers.

GRAPES / SOILS

Sangiovese (80%), Malvasia Nera, Merlot	Planted 1974, 1978, 1996	Clay with abundant pebble-gravel	35.42 ha
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THE WINE

Harvest Notes

- Sangiovese, Malvasia Nera and Merlot were handpicked into small 12kg boxes, visually inspected on a sorting table, then de-stemmed and gently pressed.
- Each grape variety was fermented separately in stainless steel at around 30-32°C with numerous pumpovers each day.
- After macerating on the skins about 21-23 days, the wine (900hl) underwent malolactic fermentation.
- Following assemblage of the final blend, the wine went to barriques, 20% new and the remainder second passage barriques, for approximately 12 months maturation.
- It was bottled between the end of 2012 and the beginning of 2013.
- Aged for a total of 30 months, barrel and bottle combined.

Winemaker's Notes

- The year started off cold and troubled, and only the end of March experienced a rise in temperatures, followed by days of true sun in April, when the vines began to weep and the vines to re-start their growth cycle.
- May continued warm, with above-average temperatures, thus further bringing forward the development process.
- June and July were exceptionally hot, with almost no rain, so the ripening increased. No rain fell in August, and a heat wave arrived from Africa, which increased still further the early ripening.
- Lower temperatures then allowed delaying the harvest somewhat.

Technical Information

Sangiovese 80%, Merlot and Malvasia Nera 20%

“Gran Selezione” was created as a new designation of Chianti Classico with requirements beyond those of Chianti Classico Riserva. Requirements are:

Wine must be sourced only from estate grown grapes,

minimum alcohol level of 13.0%,

minimum extract of 26 g/l,

total aging (barrel and bottle combined) of 30 months before release, and

minimum bottle age 3 months. 2010 was the first vintage that was allowed to use the Gran Selezione designation.

REVIEWS

San Lorenzo Chianti Classico Gran Selezione – 2011

92 Points - Wine Spectator, September, 2014

Broad and intense, exhibiting floral, cherry, rhubarb, leather and almond notes. Well-knit and vibrant, with a compact finish. Should stretch out nicely. Best from 2016 through 2026.—B.S.

91 Points - © Wine Advocate, October, 2014

The 2011 Chianti Classico Gran Selezione San Lorenzo is loaded tight with ripe fruit nuances of strawberry, black fruit and prune. San Lorenzo shows a riper, jammy quality of fruit next to Vigneto Bellavista. But, like that other Gran Selezione expression, this wine excels in terms of mouthfeel with polished tannins and a great sense of energy and momentum.

96 Points - jamesuckling.com, August, 2015

This has a dusty character on the nose with soil, dried fruit and blueberry. Flowers too. Full body, firm tannins and a fresh finish. Tight and structured. Shows wonderful depth of fruit and beauty. Chewy. Better in 2016

92 Points - Vinous, September, 2015

Round, sensual and inviting, the 2011 Chianti Classico Gran Selezione San Lorenzo shows what older vines can do in a warm vintage. Rich and beautifully layered in the glass, but also remarkably weightless, the 2011 is all about harmony. Sweet tobacco, mint, crushed flowers and licorice all flesh out in the glass. The style is classic Ama; creamy and resonant to the core.

93 Points - Wine Enthusiast, June, 2016

Elegant and structured, this offers aromas that suggest sunbaked earth, ripe woodland berry, chopped mint and a whiff of new leather. The taut, polished palate offers juicy black cherry, ripe raspberry, orange peel, anise and grilled herb

alongside austere, fine-grained tan-nins that give it a firm finish. Drink 2018–2023.

GENERAL INFO

Country	Italy
Region	Tuscany
Appellation(s)	Chianti Classico
Proprietors	Lorenza Sebasti Pallanti & Marco Pallanti (wife & husband)
Founded	1974
Winemaker	Marco Pallanti
Annual Production	10,000 9L cases
Farming (Sustainable, organic, biodynamic)	Organic