

# Castello di Ama

This blend of Sangiovese, Merlot, and Malvasia Nera captures the essence of Tuscany's rolling hills, offering elegance, depth, and aging potential.



# Chianti Classico Gran Selezione San Lorenzo 2020

Tuscany, Italy

## Region and Vineyards

The **Castello di Ama estate**, situated in Gaiole in Chianti, lies at the heart of Tuscany's historic **Chianti Classico** region. The vineyards, spanning altitudes from **460 to 525 meters (1,510 to 1,720 feet)**, benefit from northeast to southeast exposures, ensuring optimal sunlight for even ripening.

The soils, rich in **clay and limestone**, are ideal for Sangiovese, imparting structure and minerality to the wines. Grapes for **San Lorenzo** are meticulously selected from the estate's premier vineyards: Bellavista, Casuccia, San Lorenzo, and Montebuoni. These parcels are managed sustainably and certified by **Equalitas**, reflecting a commitment to environmental stewardship.

The 2020 growing season began with a mild winter followed by cool spring temperatures that slowed vine growth. A warm summer, coupled with timely rains in August, ensured ideal maturation. Harvesting began in mid-September, concluding in early October under favorable weather conditions.

## Winemaking

**San Lorenzo 2020** is a blend of **80% Sangiovese**, **13% Merlot**, and **7% Malvasia Nera**, reflecting the estate's dedication to blending tradition with precision. The grapes were hand-harvested, and each variety underwent separate fermentation in temperature-controlled stainless steel tanks using **indigenous yeasts**.

The Sangiovese fermented for **22 days**, Merlot for **25 days**, and Malvasia Nera for **26 days**, with regular manual pump-overs. The wines then underwent malolactic fermentation in French oak barriques, followed by blending and aging for **12 months in 20% new oak barrels**, with the remainder in second-use barrels. This process enhances the wine's complexity while preserving its vibrant character.



Alcohol:13,50 %

Composition: 80% Sangiovese, 13%

Merlot, 7% Malvasia







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### **Tasting Notes**

- Color: Deep ruby red with garnet reflections.
- Aroma: Intense and layered, featuring notes of **strawberry**, **red cherries**, and **orange zest**, accented by hints of licorice, leather, and wet earth.
- **Palate**: Medium-bodied and supple, offering flavors of **ripe red fruit**, subtle spice, and chalky minerality. The tannins are firm yet delicate, leading to a lively, polished finish with echoes of dark red fruit and wood.

#### Did You Know?

The name **San Lorenzo** is inspired by the stunning valley visible from Castello di Ama's historic **Villa Pianigiani** and **Villa Ricucci**. This Gran Selezione represents the pinnacle of the estate's vineyards, reflecting the region's best terroir and viticultural practices.

### Wine Pairing Ideas

- **Bistecca alla Fiorentina**: The wine's tannins and acidity balance the richness of grilled beef.
- **Wild boar ragu with pappardelle**: Its earthy notes and red fruit complement the gamey flavors of the dish.
- Porcini mushroom risotto: The minerality and depth enhance the umami of the mushrooms.
- **Aged Pecorino Romano**: A classic pairing, with the wine's vibrancy cutting through the cheese's saltiness.



#### James Suckling (JS): 96 Points (2020)

Aromas of black cherries with flowers and sliced dried oranges. Medium-bodied with very tight tannins and a firm and racy finish. Shows polish yet strength. Give this at least four or five years to open.



#### Vinous (Antonio Galloni) (VN): 95 Points (2020)

The 2020 Chianti Classico Gran Selezione Castello di Ama San Lorenzo is fabulous. It offers up a compelling mix of blackberry, graphite, crushed rocks, spice, lavender and black pepper, showing striking inner sweetness, gorgeous mid-palate pliancy and mid-blowing balance, all in a medium-bodied style that will be approachable with minimal cellaring. San Lorenzo remains an archetype for contemporary Chianti Classico. Production is down about 30% in 2020 because of stringent selection. 2025 – 2040 Lorenza Sebasti and Marco Pallanti presented a stellar set of new releases. Ama bottled all of their flagship wines in 2020, but readers should be aware these are some of the most reticent wines of the year. Patience is essential. That should not be much of an issue, as the Ama flagships all boast super track records when it comes to aging. In recent years, the wines have acquired an extra touch of finesse that is palpable.







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Wine Spectator (WS): 94 Points (2020)



A ripe style, boasting plum, blackberry and pomegranate flavors, shaded by iron, wild herbs and spice accents. Linear, despite the luscious fruit, with a firm underpinning of tannins lining the extended finish. Sangiovese and Merlot. Best from 2026 through 2043.



