

Castello di Ama

SAN LORENZO CHIANTI CLASSICO GRAN SELEZIONE - 2015



REGION: ITALY - TUSCANY



CASTELLO DI AMA

Castello di Ama was founded in 1976, and is located in Gaiole in Chianti, within the additional geographical unit of the same name (UGA), located in the heart of Tuscany. It is located about 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 estate is currently helmed by CEO Lorenza Sebasti, a member of the second generation of one of the four founding families. Marco Pallanti, who was once the President of the Chianti Classico Consorzio, has been the winemaker and technical director at Castello di Ama since 1982.

The goal of the estate is to have each bottle of Castello di Ama express the uniqueness of the terroir, and be an authentic expression of the vintage. Ama has practiced sustainable viticulture since the end of the 1990s, and recently received *Equalitas* (Italy) certification.

REVIEWS

San Lorenzo Chianti Classico Gran Selezione – 2015

95 Points - jamesuckling.com, September, 2018

What first strikes you about the nose is that it offers one of the purest fruit expressions of all the 2015 Gran Seleziones. Blackcurrants, orange and lemon rind, brambleberries, heather, sage, thyme and blackberry leaves are all a feature. The tannins are steely, and the flavors are so savory. The fruit is carried through to the long, chewy finish by the highly refreshing acidity. Drink in 2020.

90 Points - *Wine Spectator*, October, 2018

An elegant version, saturated with black cherry, blackberry, graphite and tar flavors, this red delivers a solid backbone of tannins and bright acidity. Finishes on the tannic side. Best from 2021 through 2029. 850 cases imported.

95 Points - © *Wine Advocate*, October, 2018

The 2015 Chianti Classico Gran Selezione San Lorenzo represents a blend of some of the estate's best Sangiovese from vines that are 20 years old and more. You do feel that extra density, intensity and complexity within the very fiber of this beautiful wine. The effect is deep and layered. Castello di Ama is characterized by limestone clay soils mixed with both galestro and alberese marl stones. There is about 60 centimeters of topsoil and compacted clay below that.