



## CHIANTI CLASSICO GRAN SELEZIONE SAN LORENZO

Toscana, Italy

Castello di Ama

[www.castellodiam.com](http://www.castellodiam.com)

### Method & Production

Harvest is been carried out by hand towards the end of August. Each grape variety is vinified separately using native yeasts, in steel tanks at controlled temperature of between 30° and 33° C. The wine was transferred into barriques for malolactic fermentation. 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, for approximately 12 months.

### Tasting Notes

Fruit forward with red cherry, strawberry notes, orange zest and a hint of liquorice. Some tertiary hints of leather. A juicy and succulent palate with a silky smooth texture. Tannins are structured yet delicate. The aftertaste expresses a lively freshness with notes of dark red fruits, wet ground and wood.

| Code            | Label name                                  | Grape variety                                       | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan |
|-----------------|---|---|---------|---------|--------------|-----------|---------|------------|-------|
| <b>Red Wine</b> |   |   |         |         |              |           |         |            |       |
| CO0316          | Chianti Classico Gran Selezione San Lorenzo | Sangiovese: 80%<br>Merlot: 13%<br>Malvasia Nera: 7% | 2016    | 13.5%   | Cork         | 6X0.75lt  | No      | No         | No    |