



## 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	Natural
<b>Red Wine</b>										
CO0317	Chianti Classico Gran Selezione San Lorenzo	Sangiovese: 80% Merlot: 13% Malvasia Nera: 7%	2017	13.5%	Cork	6X0.75lt	No	No	No	No