



CASTELLO DI AMA

SIENA - ITALY

**CASTELLO DI AMA SAN LORENZO 2010
CHIANTI CLASSICO GRAN SELEZIONE DOCG
ONLY ITALIAN WINE
AMONG WINE SPECTATOR'S "TOP 10" 2014**



Castello di Ama, Gaiole in Chianti (SI) – Style, coherency, and a deep love for their home territory are the driving forces that have allowed Marco Pallanti and Lorenza Sebasti to bring Castello di Ama to the highest levels of international winemaking. Today, the work that they have tirelessly carried forth for thirty years has brought about yet another prestigious recognition: CASTELLO DI AMA SAN LORENZO 2010 has been listed – **as the only Italian wine** - in the **“WS TOP 10” 2014** of Wine Spectator, one of the most prestigious international publications in the wine business.

“This acknowledgement is dedicated to all those who, like Lorenza and me, believe in the value of a territory and the ability to understand how to interpret it, day after day, harvest after harvest,” says Marco Pallanti, enologist and director of Castello di Ama. “It’s like working in a hotbed of talent, understanding the various aptitudes, interpreting them and directing their potential without betraying their ambitions. Every parcel of land, every vineyard in the incredible area of Chianti Classico has its own “genius loci,” and it is up to us to enhance it to the greatest degree possible with patience and coherency, without allowing ourselves to be influenced by the fleeting trends that this field brings with it.”

In this way, Castello di Ama has created a wine with a strong identity that has complexity and persistence, in which fruity notes go alongside spicy aromas. The elegance and refinement of the tannins are what best describe our winery.



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CASTELLO DI AMA SAN LORENZO Chianti Classico Gran Selezione DOCG

As of the 2010 harvest, CASTELLO DI AMA has taken on the name SAN LORENZO in honor of the splendid valley onto which the eighteenth-century villas of Ama look. This wine is the fruit of the San Lorenzo vineyard and a special selection of the property's oldest and best vineyards (average age 25 years).

The "Gran Selezione" denomination is a new step for the Chianti Classico Consortium in terms of origin and superior quality, dictating that the grapes be entirely produced at the winery and the wine put on the market 30 months after the harvest. The Gran Selezione has become the highest point on the Chianti Classico quality pyramid.

VINIFICATION AND AGING

Between September 18th and October 8th, nearly 1300 quintals of grapes were harvested by hand in small crates with a capacity of 12 kg. After passing through the sorting table, the grapes, pressed and destemmed, went on to ferment, variety by variety, in steel vats at a temperature of approximately 30-32 degrees Celsius. During fermentation, the grape must was pumped numerous times a day and maceration continued for 21-23 days. After the racking process, the 900 hl of wine underwent malolactic fermentation.

After the assemblage process, the wine went into French oak, 20% of which are first passage and the rest used, where it aged for approximately 12 months. The wine was bottled between the end of 2011 and the beginning of 2012.

TASTING NOTES

Bright intense red color. Bouquet of small red berries. Vibrant impact in which fruity notes accompany spicy aromas. Elegant and refined.

VARIETALS

Sangiovese 80%. Merlot, Malvasia Nera 20%

CLASSIFICATION

Chianti Classico Gran Selezione DOCG

ABOUT WS TOP 100

Wine Spectator's selection prioritizes quality (based on score), value (based on price), and availability (based on the volume of cases either made or imported). These criteria were applied to determine the top 100 from among the more than 5,400 wines that rated outstanding (90 points or higher on *Wine Spectator's* 100-point scale) this year.

ABOUT CASTELLO DI AMA

Ama is a small hamlet nestled in the Chianti hills: it is located in the town of Gaiole in Chianti in the province of Siena among vineyards, olive groves, and woods. The Castello di Ama winery is renowned internationally as one of the world's best, as well as the site of one of the most important contemporary collections of site-specific works of art. The winery, established in 1972 as the result of the passion of four Roman families, has a total surface area of nearly 230 hectares, of which 80 are dedicated to



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vineyard cultivation and 40 to olive trees, at an average altitude of 480 meters. The winery's production of approximately 300 thousand bottles a year comes exclusively from their own vineyards and finds its archetypal expression in "Castello di Ama," an authentic ambassador of Chianti Classico.

CASTELLO DI AMA PER L'ARTE CONTEMPORANEA

Wine and art, sensibility and beauty. Modern culture rooted in tradition and the local land. Since 1999, the **Castello di Ama for Contemporary Art** project, in collaboration with the **Galleria Continua** in San Gimignano / Beijing / Les Moulins, has invited the most inspirational contemporary artists to create site-specific works of art for the little hamlet in the heart of Chianti.

To celebrate the first 15 years of this important artistic and cultural project, which has brought such high-caliber personalities as Michelangelo Pistoletto, Louise Bourgeois, and Anish Kapoor to Ama, Marco Pallanti and Lorenza Sebasti, passionate collectors and owners of the **Castello di Ama** winery, have undertaken an important collaboration with Hiroshi Sugimoto, who is among the most influential Japanese artists.

On October 18th, the Castello di Ama per l'Arte Contemporanea's newest project was unveiled: Sugimoto created a fascinating work entitled **Confession of Zero**, inspired by the number zero. Carried out in collaboration with the **Galleria Continua**, one of the principle international organizations dedicated to contemporary art, **Confession of Zero** celebrates the concept of "zero," the number that contains everything.

The site-specific work of art, located in the 18th-century chapel of Villa Ricucci, is the representation of two cone-shaped mathematical models made out of marble and stainless steel with the upper part suspended. Hiroshi Sugimoto invites us to carefully observe the almost invisible point that separates them: in it, the mystery of existence is hidden.

From 1999 until today, the artists that have left their personal mark on Ama are: Michelangelo Pistoletto, Daniel Buren, Giulio Paolini, Kendell Geers, Anish Kapoor, Chen Zhen, Carlos Garaicoa, Nedko Solakov, Cristina Iglesias, Louise Bourgeois, Ilya and Emilia Kabakov, Pascale Marthine Tayou, Hiroshi Sugimoto.

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