

Cervaro della Sala, Umbria IGT, Castello della Sala Umbria, Italy



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| Product code | AI26ZZWC |
| Grapes | Chardonnay |
| Country | ITALY |
| ABV% | 12.5 |
| Case Size | 6 |
| Closure Style | Cork |
| Producer | Castello Della Sala |
| Vintage | 2024 |



Producer

Tuscany is famous for its red wines so when Marchese Niccolò Antinori, father of Piero, the current chairman of the company, decided to make a great white wine, he looked to Umbria and bought the Castello della Sale property, intrigued by the potential of the land and the beautiful medieval castle. 160 ha of vineyards on particularly complex land at altitudes between 164 & 650 ft above sea level – a highly desirable area for the production of great white wines.

Tasting Notes

Cervaro della Sala 2021 has a slightly pale straw yellow color with some greenish reflections. The nose expresses sensations of chamomile, white flowers and fluff. On the palate it is sapid, vibrant, fresh and characterized by notes of vanilla, citrus and light hints of hazelnut butter. A wine with a Mediterranean style and excellent aging capacity.

Viticulture

Castello della Sala is located in Umbria, a short distance from the Tuscan border, about 18 kilometers from the historic city of Orvieto. Castello della Sala, a magnificent medieval manor with 500 hectares (1236 acres) of land 170 (420 acres) of which are planted with vineyards, is located halfway between the Paglia river and the summit of Monte Nibbio. The estate's 170 hectares (420 acres) of vineyards are located at an altitude of 220 - 470 meters above sea level (722-1542 feet) and are planted with traditional varieties such as Procanico and Grechetto but also with Chardonnay, Sauvignon Blanc, Sémillon, Pinot Blanc, Viognier and a small quantity of Traminer and Riesling. The region is exceptional for producing white varieties with one exception, Pinot Noir, that has found ideal conditions in this terroir to best express its full potential. The vines grow in clay and calcareous based soils, rich in fossil shells, and they are well exposed to the rising of the sun with an excellent difference of temperature between day and night.

Winemaking

The divinification cellar is built to take full advantage of the principle of gravity and allows the management of berries and their maceration without these being subjected to mechanical interventions resulting from pumping. The harvesting of the grapes takes place in the very early hours of the morning in order to reach the cellar intact and non-intact fruits stressed by the higher temperatures of the day. Must from skin maceration of grapes at 10 °C for about four hours, they are transferred by fall into settling tanks where they clarify before being transferred to barriques where alcoholic fermentation takes place followed by malolactic fermentation. Chardonnay in February it is ready to be transferred back to steel to join with Grechetto, which is vinified separately in the "absence" of wood. Subsequently, the Cervaro della Sala affina for a few months in the bottle in the historic cellars of the Castello della Sala before the exit on the market.