

Conte della Vipera, Umbria IGT, Castello della Sala

Umbria, Italy



Product code	Al3oZZWC
Grapes	Sauvignon Blanc
Country	ITALY
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	Castello Della Sala
Vintage	2023



Vegetarian



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 Sala 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

Conte della Vipera 2021 has a straw yellow color with slight greenish and golden reflections. On the nose intense notes of lychee, pineapple and passion fruit are combined with pleasant sensations of grapefruit. On the palate it is fresh, tense, harmonious, characterized by a good salinity and persistence and an aftertaste that recalls hints of cedar peel and pineapple.

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 bunches, harvested manually, were immediately transferred to the cellar and cooled through the passage in a refrigerated conveyor which, by lowering the temperature before pressing, preserved the characteristic varietal aromas. After soft pressing, the musts, kept for a few hours at a temperature of 10 ° C so as to allow their natural clarification, were transferred to stainless steel tanks, where alcoholic fermentation took place at a temperature not exceeding 16 ° C. Once this operation was completed, the wine was stored at a temperature of about 10 ° C to prevent malolactic fermentation and preserve the organoleptic characteristics unaltered. The two varieties were then joined so that one could "complement" the other. Fresh, vertical, slightly aromatic Sauvignon Blanc, soft and tropical Sémillon.