

## Muffato della Sala Umbria IGT, Castello Della Sala

Umbria, Italy



<b>Product code</b>	AI48ZZDB
<b>Grapes</b>	Sauvignon Blanc
<b>Country</b>	ITALY
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Castello Della Sala
<b>Vintage</b>	2022



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

Muffato della Sala 2019 is an intense bright golden yellow color. The nose is delicate and elegant with dominant notes of ripe fruit especially apricots, peaches and citrus fruit accompanied by floral aromas and distinctive hints of iodine. The palate echoes and intensifies aromas on the nose: the extraordinary balance between freshness and sweetness offers a lingering aftertaste on the finish.

### Viticulture

Castello della Sala is located in the Umbria region, not far from the Tuscan border, about 18 kilometers from the historic city of Orvieto. The Medieval castle's property extends over an area of 500 hectares (1235 acres), 170 hectares (420 acres) are planted with vineyards at an altitude that varies between 220 and 470 meters above sea level (722/1541 feet) on the gently rolling hillsides that characterize the beautiful countryside in this area. Castello della Sala is the perfect place for growing white varieties. 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. The morning mists and local microclimate favour the development of this rot which reduces the water content of the grapes, resulting in a concentration of sugar, acidity and flavour.

## Winemaking

Grapes were harvested from Castello della Sala's vineyards, located at an altitude between 200 and 450 meters above sea level (656 and 1476 feet), in clay-based soils rich in marine fossils. All grapes were hand harvested and multiple trips were made to each vineyard parcel to pick nobly rotted berries at just the right time. Once the grapes were brought to the cellar, grape clusters were further selected for quality on sorting tables. Grape clusters with their stems were gently crushed then pressed. The must underwent fermentation for 18 days at a temperature of approximately 17 °C (63 °F). This sweet wine was transferred into French oak barriques (Alliers & Tronçais) where it aged for about 6 months, then continued to age in stainless steel tanks for an additional period of 2 years.