

CASTELLO DELLA SALA ESTATE

MUFFATO DELLA SALA 2008



ORIGIN Umbria IGT

GRAPES 60% Sauvignon Blanc,
40% Grechetto,
Gewürztraminer and
Riesling

ALCOHOL 12.5% Vol.

TASTING NOTES

The 2008 vintage is golden yellow in color and expresses intensity of flavor and aroma, mainly of floral, hone and zesty sensations of honey. On the palate, it is balanced and harmonious.

VINTAGE

- The winter of 2008 was mild followed by a spring with intense periods of rainfall.
- The summer months provided excellent weather for the growth of our vines and the development of the grapes for this vintage.
- In September and October periods of early morning fog and mist followed by alternating sunshine and rainfall helped develop the “noble rot” on the clusters gradually leading up to harvest.
- Selection of the grapes began in the last 10 days of October and began with the Gewürztraminer, continued with the Riesling and Sauvignon. Picking terminated during the end of November with Grechetto.
- The weather and picking conditions this year ensured only the highest quality of grapes and those that were perfectly ripe were taken to the cellar.

VINEYARD HISTORY

- Muffato della Sala is produced from grape bunches attacked by Botrytis Cinerea, which occurs when the morning mist and fog in November assists in the development of this “noble rot” on the grapes.
- This special mold reduces the amount of water in the berries and concentrates the sugar and the aromas, giving Muffato della Sala harmonious and unmistakable flavor.
- Each year Muffato della Sala is produced in very limited quantities.

VINIFICATION

- The grapes for Muffato della Sala come from the Castello della Sala estate, which is situated between 660 and 1,250 feet above sea level.
- The vineyard is planted on clay soils rich in marine fossils.
- The grapes are picked by hand with successive passes through the vineyard in order to ensure the “noble rot” has set in on each cluster.
- Upon arriving in the cellar, the grapes are given a final selection before being lightly pressed without any de-stemming of the clusters.
- The wine is mandatorily fermented for 18 days at 62 degrees Fahrenheit, as outlined by conventions. The wine, still sweet, is then transferred to a 60 gallon Allier and Troncais oak barrels where it is aged for an additional six months prior to bottling.

