

# CASTELLO DELLA SALA



**CATEGORY** Umbria IGT

**VINTAGE** 2015

**GRAPES** Chardonnay, Grechetto

**ALCOHOL** 12.5% Vol.

## TASTING NOTES

The 2015 Cervaro della Sala reveals a complex bouquet of citrus fruits and pears with notes of white flowers and vanilla. The wine is elegant and well-structured with rich flavors that linger on the palate.

## CERVARO DELLA SALA 2015

### VINTAGE

- 2015 was a mild vintage with no significant weather events.
- Reserves of ground water accumulated during the winter assisted in healthy vine growth and development during the spring.
- Mild and dry weather led to early bud break and flowering.
- Light rainfall and cooler temperatures in August created optimal conditions for ripening.
- The Chardonnay harvest began at the end of August and was followed by the picking of the Grechetto in mid-September.

### VINEYARD HISTORY

- The grapes were harvested from 15-20 year old vines at Antinori's Castello della Sala estate. Elevations range between 656 and 1,312 feet.
- The first vintage of Cervaro, the 1985, was released in 1987. The wine's name translates as "Stag of the Hall," taken from the 14th century feudal owners of Castello della Sala. The Antinori family purchased the estate in 1940.
- Cervaro della Sala has won numerous awards, including the coveted Tre Bicchieri from *Gambero Rosso*, Italy's leading wine magazine.

### VINIFICATION

- The grapes were picked during very early morning hours to ensure they would be cool upon arrival.
- After a brief cold maceration (4 hours), the must went into stainless steel tanks before going into oak barrels.
- Three months later, the Chardonnay went back into stainless steel tanks to be blended with the Grechetto (which had been fermented separately in stainless steel).
- After bottling, the wine was aged for several months before release.

