



Cervaro della Sala 2024

Classification

Umbria IGT

Vintage

2024

Climate

Mild winter weather and normal levels of precipitation marked the beginning of the 2024 growing season. Spring was moderately rainy that guaranteed good groundwater reservoirs in vineyard soils. Spring temperatures, slightly lower than average, prompted normal budbreak and even vine growth. Flowering and fruit set of Chardonnay vines took place at the end of May while for Grechetto, these phases occurred one week later, 7 days later than seasonal averages. July and August saw hot stable weather that was accompanied by significant temperature swings between day and night, ensuring a gradual and ideal ripening phase. The grape harvest began with Chardonnay at the end of August and was completed with Grechetto 3 weeks later towards mid-September. At harvest time, the grapes were perfectly healthy, at peak maturity with a good balance between acidity and sugar levels and a particularly generous and complex aromatic profile.



Vinification

The vinification cellar was designed to take full advantage of gravity flow; a concept that allows us to handle the harvested berries and fermentation processes as gently as possible without the use of mechanical pumps. The grapes are harvested in the early morning hours to preserve the purity of the fruit and protect it from elevated daytime temperatures. The must, which underwent maceration on the skins at a temperature of 10 °C (50 °F) for about four hours, is first transferred by gravity flow into decantation tanks where clarification takes place, then transferred into barriques where alcoholic fermentation occurs followed by partial malolactic fermentation. In February, Chardonnay is ready to be transferred back into stainless steel vats and blended with Grechetto, which was fermented separately and did not age in oak. Afterwards, Cervaro della Sala is aged in the bottle for several months before being released for sale.

Historical Data

The name Cervaro comes from the noble family that owned Castello della Sala during the 14th century, Monaldeschi della Cervara. A blend of Chardonnay grapes and a small quantity of Grechetto make a wine that can age over time and represent the elegance and complexity of this unique estate. Cervaro della Sala is one of the first Italian wines to have malolactic fermentation and aging take place in barriques. The first vintage of Cervaro to be produced was the 1985 vintage.

Tasting Notes

Cervaro della Sala 2024 is clear straw yellow in color with light green hues. The nose opens with citrusy notes of pink grapefruits accompanied by floral hints of elderflowers and chamomile, followed by delicate aromas of vanilla, pastry cream and a hint of flint, a distinctive characteristic of Chardonnay grown in vineyards on the Castello della Sala estate. The palate is taut, elegant with notes of toasted almonds, white pepper and ginger. The savory texture is well-balanced by exceptional freshness. This vintage boasts an authentic flavor profile that unites energy and finesse, once again reaffirming Cervaro della Sala's excellent aging potential in the years to come.