Marchesi
ANTINORI
26 GENERAZIONI



Cervaro della Sala 2025

Classification
Umbria IGT

Vintage
2025

Climate
The 2025 growing season was characterized by balanced weather conditions that favored regular vine development and a slow, even ripening of the grapes. Winter was mild and free from extreme weather events, allowing the vines to enter dormancy under optimal conditions and ensuring a uniform start to the new growing cycle. Spring weather was regular, with temperatures close to seasonal averages and well-distributed rainfall that provided adequate groundwater reserves. Bud break was uniform, followed by balanced vegetative growth. Flowering and fruit set took place under ideal conditions for both Chardonnay and Grechetto, ensuring uniform cluster development and excellent fruit potential. Summer was warm but without prolonged periods of excessive heat. Significant temperature swings between day and night, together with constant ventilation and the altitude of the Castello della Sala vineyards, helped limit water stress and promoted slow, gradual ripening. Rainfall concentrated during the first half of August contributed to maintaining an excellent vegetative-productive balance, allowing the vines to complete the ripening cycle under optimal conditions. The Chardonnay harvest began around mid-August, while Grechetto was picked over the following weeks, concluding by the first half of September. Each vineyard parcel was harvested at its optimal stage of ripeness, ensuring perfectly healthy grapes with an outstanding balance between acidity and sugar concentration, together with an intense and particularly elegant aromatic profile. These conditions were ideal for producing a wine distinguished by remarkable freshness, finesse and exceptional aging potential.

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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 2025 is a brilliant straw yellow color with delicate greenish highlights that emphasize its freshness. The nose is elegant and complex, opening with intense citrus aromas of citron and grapefruit, accompanied by delicate notes of white flowers, elderflower and chamomile. Refined hints of vanilla, hazelnut and pastry cream complete the bouquet, harmoniously intertwined with the distinctive flinty minerality that characterizes the wine. The palate is vibrant yet enveloping, revealing elegant notes of ripe citrus fruit, toasted almond, white pepper and a delicate hint of ginger. The 2025 vintage stands out for its balance and freshness, expressing a wine of remarkable precision, depth and harmony that beautifully combines energy, elegance and complexity.