Marchesi
ANTINORI
26 GENERAZIONI

Cervaro della Sala 2012

Classification
Umbria IGT

Vintage
2012

Climate
A cold winter with little rainfall was followed by a mild spring with temperatures above seasonal averages. From June on, warm and rainless weather led to an accelerated ripening of the grapes, particularly such early-maturing varieties as Chardonnay. End of season rains gave some relief to later-ripening grapes such as Grechetto and allowed this part of the crop to ripen while maintaining good levels of freshness and aromatic fragrance. Intelligent, on the spot observation of the grapes and timely, careful picking, which began during the middle of August, guaranteed a harvest of fresh and healthy grapes and a wine with an excellent balance of acidity and alcohol.

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Vinification

The Chardonnay and the Grechetto were fermented separately; the Chardonnay must macerated on its skins for four to six hours at temperatures around 50° Fahrenheit (10° centigrade) and then went into 60 gallon French oak barrels, where fermentation lasted approximately 18 days. It remained in barrel on its fine lees for an additional six months and during this period completed its malolactic fermentation. The Grechetto, instead, fermented and aged in stainless steel tanks. The two grape varieties were then blended and the finished wine bottled. A further ten month period of bottle aging in the historic cellars of the Castello della Sala preceded commercial release.

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

A luminous yellow in color with greenish highlights, the wine, despite a hot vintage, maintains the savory freshness of the Mediterranean style thanks to a slightly early harvest of the grapes. The nose shows notes of chamomile, flint, and tropical fruit. The palate is mineral and the vibrant flavors fuse, with a perfect elegance, with the buttery notes and thelight touches of vanilla.

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