



Cervaro della Sala 2021

Classification

Umbria IGT

Vintage

2021

Climate

The 2021 growing season started out with cold winter weather and normal spring conditions. The beginning of April, when budbreak was well underway, brought a sudden drop in temperatures resulting in lower yields but fortunately did not have any adverse effects on the quality of the fruit. The vines' vegetative cycle was pushed back by about two weeks. May saw limited rainfall with cool temperatures. Summer brought bountiful sunshine and good temperature fluctuations between day and night that allowed the vines to make up for the initial delay and provided perfect conditions for optimal cluster ripening. Beautiful weather from August onward allowed for the berries to be picked at just the right time to obtain the finest expression of varietal aromas. Chardonnay grapes for Cervaro della Sala, exceptional in quality but lower in yields, were harvested starting the third week of August. Grapes were perfectly healthy, at optimal ripeness with excellent freshness and an outstanding aromatic profile. Grechetto berries were harvested 15 days later, towards mid-September.



Vinification

The vinification cellar was designed to take full advantage of gravity flow; a concept that allows harvested berries and fermentation processes to be handled 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 has undergone maceration on the skins at a temperature of 10 °C (50 °F) for about four hours, is first transferred by gravity flow into tanks for decantation and clarification, then transferred into barriques where alcoholic fermentation takes place followed by 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. Subsequently, Cervaro della Sala aged in the bottle for several months in Castello della Sala's historic cellars 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 2021 is a light straw yellow in color with greenish highlights. The nose offers aromas of chamomile, white flower blossoms and flint. The palate is savory, lively, fresh, and defined by notes of vanilla, citrus fruit, and light hints of hazelnut butter. A Mediterranean style wine with outstanding aging potential.