



Cervaro della Sala 2022

Classification

Umbria IGT

Vintage

2022

Climate

The 2022 growing season in Orvieto began with warmer temperatures and dry conditions during both winter and spring. The month of June saw no precipitation and registered several heat spikes. Despite these climatic conditions, the vines did not suffer drought stress due to existing pedoclimatic conditions in Castello della Sala's vineyards. Rain showers at the beginning of August revitalized both the vines and fruit allowing the grapes to reach optimal ripeness. This year's dry weather ensured perfectly whole, healthy berries, minimized vineyard maintenance, and produced well-balanced, healthy fruit with a good aromatic profile. Harvesting activities of Chardonnay for Cervaro della Sala, which was of exceptional quality, got underway the third week of August. The grapes were fully mature, with outstanding freshness and had an excellent aromatic profile. Grechetto was harvested three weeks later, towards mid-September.



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 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 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 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 2022 is a light straw yellow in color with greenish hues. The nose presents slight smoky notes of cedar and flint followed by floral hints of Spanish broom and mimosa blossoms. The palate is vibrant, fresh characterized by notes of vanilla, lemon butter and small pastries. Cervaro della Sala has outstanding aging potential but can be enjoyed immediately.