Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

Temperatures throughout the winter were mild, rarely dropping below 0° C. Thanks to a serene and balanced spring, especially due to the absence of rain, plant regrowth was excellent, developing about 15 days ahead of schedule, as compared to the previous year. This made it necessary to carry out certain activities in the vineyard contemporaneously; which usually take place consecutively one by one. The months of July and August were hot but without peaks in temperature, thus permitting grape maturation to take place gradually and steadily. The absence of rainy days during the period of grape maturation resulted in extremely healthy bunches, even if they ripened ahead of time and weighed less, consequently producing a lower quantity. The chardonnay harvest began in the first half of August and continued to the first days of September.

Vinification

The grapes originate from 15 to 20 year-old vineyards located on the lands surrounding Castello della Sala, growing at altitudes between 200 and 400 meters above sea level. This terrain dates back to the Pliocene era and is therefore rich in marine fossils mixed with some clay soils. As soon as the grape bunches were picked they were transferred to a refrigerated woven-wire, in order to assure low temperatures at the moment of crushing/destemming. The varietals were separately vinified and in the end, in order to augment the aromatic properties, the grape-must was left in contact with the skins between 8 and 12 hours at 10° C. After this phase, the musts were transferred into 225-liter new wood barrels made of French oak (Alliers and Troncais) where alcoholic fermentation took place for 14 days. The wine remained in contact with the lees in wooden barrels for about six months, during which time malolactic fermentation was completed. It was then blended and bottled. This was followed by a period of another 10 months of bottle-ageing in the historic wine cellars of Castello della Sala before being introduced to the market.

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.

Marchesi
ANTINORI
26 GENERAZIONI

Tasting Notes

The wine has an intense and complex aroma, in which notes of citrus, pear, and acacia flowers are fused with hints of vanilla. On the palate the wine is full and well-structured, with sweet notes of butter and hazelnut, while at the same time persistent and minerally. It is a wine destined to evolve and age excellently.

Awards

Associazione Italiana Sommelier - "Duemilavini 2010" Guide Cinque Grappoli Italy **Gambero Rosso "Vini D'italia 2009" Guide** Tre Bicchieri Italy **I Vini Di Veronelli 2009** Super Tre Stelle Italy