Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2011 vintage, particularly during the final phases, was one with a highly unusual growing season, particularly in its final phases: after a sunny but not particularly warm July with cool evenings, August was extremely hot and humid with minimal daytime to nighttime temperature swings. A well developed and well maintained vineyard canopy, along with sufficient ground water reserves, prevented both grape burn and berry shriveling, above all on early-ripening varieties such as Chardonnay and Sauvignon, and protected the grape bunches. The continuing heat wave made it necessary to pick the grapes with great timeliness, but the crop itself was rich in quality and gave fragrant and elegant wines, structured and with good acidity along with proper alcohol levels, all signs of much future longevity.

Vinification

The Cervaro grapes come from 15-20 year old vineyards planted around the castle at altitudes between 650 and 1300 feet (200-400 meters) on soils both rich in marine fossils and interlaced with strata of clay. Picked during the night, the crop was refrigerated before the operations of destemming and pressing. The two varieties ripen in different periods and were fermented and aged differently: the Chardonnay went through a short (4-6 hour) cold maceration and then fermented for 18 days in small French barrels where it remained on its lees for six months and was put through a complete malolactic fermentation. The Grechetto, instead, fermented and aged in stainless steel tanks. After blending and bottling (at 13.5° alcohol), the wine aged for ten months in the historic cellars of the castle.

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.

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Tasting Notes

The 2011 Cervaro della Sala, a luminous yellow with greenish highlights, shows toasted aromas along with notes of citrus and tropical fruit and lightly buttery sensations. Fresh and savory on the palate, it is long and persistent as well. Already pleasurable, it shows an important aging potential, the promise of excellent future evolution.

Awards

James Suckling 95/100 USA **Wine Advocate** 94+/100 USA **Guida Bibenda 2013 - A.I.S.** 5 Grappoli Italy **Gambero Rosso "Vini d'Italia 2014" Guide** Tre Bicchieri Italy **Guida l'Espresso** 18/20 Italy **I Vini Di Veronelli 2014** Super Tre stelle Italy