Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2013 vintage, in general, was rather cool and marked by frequent precipitation, weather conditions which favored a positive growing season with a gradual and regular ripening of the grapes. The harvest period was ten to fifteen days later than the previous vintage, and picking began during the first ten days of September. After very mild weather in autumn of 2012, the winter of 2013 was characterized by slightly above average temperatures and rainfall. Spring and early summer rain left valuable reserves of ground water in the soil and slowed ripening. Seasonal warmth arrived in mid-July, and August was marked by temperature swings between daytime warmth and evening and nighttime coolness, creating conditions for a slow but constant ripening of the crop. Picking of the Chardonnay began in early September and was then followed by the picking of the Grechetto, a grape variety which, physiologically, reaches proper ripeness two weeks later. The grapes, when harvested, were healthy, ripe, and endowed with an excellent acidity.

Vinification

The harvesting of the grapes for Cervaro require particular care and attention to avoid damaging oxidative processes or extraction of undesirable tannins. Picking takes place during the early hours of the morning in order to bring to the cellars grapes which are entirely intact and undamaged in their fruit, unaffected by high daytime temperatures, The care and attention continue in the cellars thanks to their particular layout and structure, conceived and programmed to function entirely by gravity flow and, accordingly, to avoid mechanical influence and effect on the grapes and must. The must, after a four hour maceration on the grape skins at 50° Fahrenheit (10° centigrade), falls directly into decanting tanks to lose its impurities before going into barrel. The fermentation and the subsequent malolactic fermentation take place in oak, and it is precisely the completion of the malolactic fermentation which determines the amount of aging time in barrel of the wine. Five months are normally sufficient, and the wine then goes into stainless steel tanks, where it is blended with the Grechetto which has been fermented on its own. Cervaro della Sala, after bottling, is given an additional twelve months of bottle aging in the historic cellars of the Castello della Sala. before 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.

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Tasting Notes

Thanks to the cool growing season, the 2013 Cervaro della Sala is characterized by a notable vigor and crispness while nonetheless maintaining a Mediterranean character. Its nose shows notes of chamomile, honey, and flint. The palate is mineral in character with buttery vanilla notes which blend elegantly with flavors of tropical and citrus fruit.

Awards

Daniele Cernilli 96/100 Italy **Gambero Rosso** Tre Bicchieri Italy **I vini di Veronelli** Super Tre stelle Italy **I vini dell'Espresso** 16,5/20 Italy **Falstaff** 93/100 Austria **James Suckling** 94/100 USA