Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2015 vintage was characterized by a mild climate, one without excessive temperature peaks. The reserves of ground water accumulated during the winter assisted a regular start of vine growth and development during the spring. Bud burst was earlier than in the preceding vintage, as was the flowering, which began just after mid-May and was followed by an excellent bud set. The light rainfall after mid-August and the consequent drop in temperatures created optimal conditions for a ripening without vine stress. The Chardonnay harvest began at the end of August and was followed by the picking of the Grechetto, which reached proper ripeness levels during the period from the 10th to the 20th of September.

Vinification

The grapes were picked during the earliest hours of the morning in order to assure that the grapes which reached the cellars were entirely whole and healthy, not stressed by high daytime temperatures. After a brief four hour period of skin contact at 50° Fahrenheit (10° centigrade) the must went into stainless steel tanks before going into oak barrels. Both the primary and the malolactic fermentation took place in barrel. After approximately three months the Chardonnay went back into the stainless steel tanks to be blended with Grechetto (which had been fermented separately in stainless steel). After bottling, the wine was aged in bottle for several months 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

The wine, a light straw yellow with brief greenish highlights, expresses rich, complex, and intense aromas. The notes of citrus fruit, pears, and acacia flowers are in perfect balance with the sweet and spicy notes of vanilla. The palate is supple but vibrant, elegant and well structured, characterized by the classic mineral sensations and by the light notes of hazelnut butter.

Awards

James Suckling 95/100 USA **Wine Advocate** 93/100 USA