Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

2017 was, on the whole, a dry year with a winter characterized by an absence of rainfall and temperatures which were below seasonal averages. A late frost, which struck particularly hard low-laying vineyard plots during the month of April caused a loss of grape production. The warm and dry weather of the summer months favored an early ripening but guaranteed as well a very healthy crop. Drip irrigation was utilized to combat the scarcity of water which occurred in certain vineyard parcels. The harvest took place with the picking of healthy grapes, capable of producing a wine with a notably positive balance between acidity and alcohol. The picking of the Chardonnay to be utilized for Cervaro della Sala began at the end of the second week of the month of August while the Grechetto was harvested during the first days of the month of September.

Vinification

The fermentation cellars have been constructed so as to take full advantage of the principal of gravity flow and allow the management of the grapes and the period of skin contact without any sort of mechanical action deriving from the pumping of the crop or must. The picking takes during the very first hours of the morning in order to bring to the cellar fully healthy grapes which have not been stressed by high daytime temperatures. The must produced by a four hours period of skin contact at a temperature of 50° Fahrenheit (10 °C) is transferred by gravity flow into stainless steel decantation tanks where they lose their impurities before going into 60-gallon oak barrels. Here they ferment and then are put through a complete malolactic fermentation. After five months in oak, the wine goes back into stainless steel to be blended with the Grechetto, which is fermented on its own without any contact with oak. The Cervaro della Sala, after bottling, is then given a further several months, pre-release period of bottle aging in the historic cellars of the Castello della Sala.

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 2017 vintage, characterized by a generally warm climate, nonetheless maintains the freshness and the typical Mediterranean style of Cervaro della Sala. The nose offers perceptible notes of chamomile and flint. The palate is savory with the characteristic and delicate sensations of vanilla and butter which meld gracefully into hints of tropical fruit to compose a well-defined bouquet. The wine is still young, but will be able to evolve well for years to come as well.

Awards

James Suckling 99/100 USA