



Conte della Vipera 2022

Classification

Umbria IGT

Vintage

2022

Climate

The 2022 growing season in Orvieto began with warmer temperatures and dry conditions during both winter and spring. The month of June saw no precipitation and registered several heat spikes. Despite these climatic conditions, the vines did not suffer drought stress due to existing pedoclimatic conditions in Castello della Sala's vineyards. Rain showers at the beginning of August revitalized both the vines and fruit allowing the grapes to reach peak ripeness. This year's dry weather ensured perfectly whole, healthy berries, minimized vineyard maintenance, and produced well-balanced, healthy fruit with a good aromatic profile. Harvesting activities began with Sauvignon Blanc during the last half of August and was completed mid-September with Sémillon.



Vinification

Grape clusters were hand harvested and immediately brought to the cellar where they were cooled down before pressing to preserve characteristic varietal aromas. The grapes were gently pressed, and both musts were kept at a constant temperature of 10 °C (50 °F) for several hours to facilitate natural clarification. They were then transferred to stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 16 °C (61 °F). Once this phase was complete, the wine was kept at a controlled temperature of 10 °C (50 °F) to prevent malolactic fermentation and perfectly preserve organoleptic qualities. Fresh, vertical, and slightly aromatic Sauvignon was blended with soft, tropical Sémillon, one grape variety completing the other.

Historical Data

The vineyards selected to be utilized for the Conte della Vipera are located at an altitude between 825 and 1050 feet (250-350 meters) above sea level on soils rich in marine fossils. The wine takes its name from first proprietors of the Castello della Sala, and the label shows the 13th century Saint John's Chapel (the Cappella d San Giovanni) situated on the estate. The first vintage of Conte della Vipera to be produced was the 1997.

Tasting Notes

Conte della Vipera 2022 is straw yellow with bright green hues. Generous and captivating, the nose offers floral notes, hints of white pulp fruit and pineapples that lead over to pleasant aromas of citrus fruit. The palate has outstanding freshness and closes with a particularly long finish characterized by impressions of bergamot and grapefruits.