Marchesi
ANTINORI
26 GENERAZIONI



Conte della Vipera 2024

Classification
Umbria IGT

Vintage
2024

Climate
Mild winter weather and normal levels of precipitation marked the beginning of the 2024 growing season. Spring was moderately rainy that brought good balance to groundwater resources in vineyard soils. Spring temperatures, slightly lower than average, prompted normal budbreak and even vine growth. Sauvignon Blanc and Sémillon vines flowered at the very beginning of June followed by fruit set about one week later, consistent with seasonal averages. July and August saw hot stable weather that was accompanied by considerable temperature swings between day and night, ensuring a gradual and ideal ripening phase. The grape harvest began with Sauvignon Blanc at the end of August and was completed with Sémillon mid-September. At harvest time, the grapes were perfectly healthy, at peak maturity with a good balance between acidity and sugar levels and a particularly generous and complex aromatic profile.

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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 2024 is a bright straw yellow color with delicate light green hues. Intense fruity notes of pink grapefruits and lychees dominate the nose and lead over to fresh hints of limes and pineapples. The palate is elegant and lively with a well-balanced structure and crisp freshness. The finish is long and refined accentuated by hints of passion fruit, citrus fruit and a light mineral note that enhances its complexity and liveliness.