



Conte della Vipera 2025

Classification

Umbria IGT

Vintage

2025

Climate

The 2025 growing season was overall favorable. A mild winter, with no extreme weather events, allowed the vines to undergo proper winter dormancy, while spring unfolded regularly with average temperatures and sufficient rainfall, ensuring good vine growth and even budbreak. Summer was warm but without prolonged heat spikes. Breezy conditions and the altitude of the hillside vineyards helped limit water stress and promoted balanced ripening of the grapes. Although rainfall was not abundant, it was concentrated during the first half of August, sustaining excellent vine vigor and encouraging a slow, even ripening phase. Overall, these conditions favored the development of an aromatic profile rich in nuances while preserving an ideal balance between sugar levels and acidity.



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). Fresh, vertical, and slightly aromatic Sauvignon Blanc was blended with soft, tropical Sémillon, one grape variety completing the other. The wine was kept in stainless steel tanks at a temperature of 10 °C (50 °F) until bottling, which began on April 14th, 2026.

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 2025 is a bright straw yellow color with delicate light green hues. The nose opens with intense fruity notes of pink grapefruit and lychees accompanied by fresh hints of lime, pineapple, and passion fruit. Elegant aromatic nuances of elderflower, wisteria, and white blossoms further enrich its aromatic profile. The palate is elegant, vibrant, and beautifully balanced, sustained by crisp acidity and a refined texture. The finish is long and persistent, with citrus and tropical fruit notes accompanied by a mineral vein that enhances its complexity and depth.