



## Conte della Vipera 2014

### Classification

Umbria IGT

### Vintage

2014

### Climate

The 2014 vintage was distinguished by rain, and by a mild winter with temperatures above seasonal averages. During the spring and early summer, rainfall was copious, creating valuable reserves of groundwater in the soil. Towards the end of summer, significant temperature swings from daytime warmth to evening and nighttime coolness created the conditions for a long, gradual, and promising ripening. The mild weather which preceded the harvest allowed the picking of the Sauvignon Blanc and Sémillon to take place with healthy grapes, vibrant in their acidity and with an important varietal character.



## Vinification

The vineyards utilized for the production of Conte della Vipera are located at an altitude between 825 and 1150 feet (250-350 meters) above sea level on soils rich in sediments of marine fossils with veins of clay, a terrain which gives a savory mineral character to the wines. The moment for picking the Sauvignon Blanc is determined on the basis of the rapport between the concentration of sugars and the maximum expression of the varietal aromas of the grapes. The bunches, hand picked, were immediately brought to the cellars and chilled on a refrigerated conveyor belt which lowered the temperatures of the grapes before they were pressed in order to maintain their varietal character. After a soft pressing, the must was left for several hours at a temperature of 50° Fahrenheit (10° centigrade) to favour a natural static settling of impurities. The must was then fermented in stainless steel tanks at temperatures held to a maximum of 61° Fahrenheit (16° centigrade). The wine then remained at a temperature of 50° Fahrenheit to block the malolactic fermentation and conserve to the maximum extent the wine's aromas and flavors. The Sauvignon Blanc was then blended with the Sémillon to accentuate savor and add roundness and complexity.

## 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 13<sup>th</sup> 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

A delicate yellow in color with greenish highlights. The fruity and citric aromas fuse with notes of white peaches and litchees. On the palate, the wine, long and balanced, has character and structure-A vibrant vein of bracing acidity gives the wine an excellent freshness.



## Awards

**Antonio Galloni**  
90/100  
USA

**Wine Enthusiast**  
90/100  
USA