Marchesi
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Climate

The 2021 growing season began with cold winter conditions followed by fairly typical spring weather. At the beginning of April, when bud break was already well underway, a sudden drop in temperatures caused a significant reduction in yields but did not have any adverse effects on the potential for the highest quality fruit. Consequently, vine development was delayed by about two weeks. May saw cool temperatures and limited rainfall. The summer months brought sunny skies and beneficial temperature swings between day and night allowing the vines to catch up to a normal pace and guaranteeing an optimal ripening phase. Beautiful weather starting in August provided perfect conditions for vineyard crews to carefully select the best quality grapes at just the right time to obtain the finest varietal expression. Harvesting activities began during the last half of August with Sauvignon Blanc and were completed mid-September with Sémillon. The 2021 harvest is considered exceptional in terms of quality but with limited yields.

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 the must was kept at a constant temperature of 10 °C (50 °F) for several hours to facilitate natural clarification, then was 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 Sèmillon, 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.

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Tasting Notes

Conte della Vipera 2021 is straw yellow with light greenish and golden hues. Its nose opens with intense notes of lychees, pineapples and passion fruit that merge with pleasant sensations of grapefruit. On the palate it's fresh, vibrant, harmonious, saline-forward with good persistence and a flavorful finish with nuances of citron peel and pineapple.