



Muffato della Sala 2016 (Clone 2022-06-28 13:42:39) (Clone 2022-08- 23 13:04:27)

Classification

Umbria IGT

Vintage

2019

Climate

Winter weather was mild and sunny while spring saw lower than average temperatures and frequent rain showers. These climatic conditions persisted up until the end of May and affected flowering and fruit set, causing a delay of approximately ten days. Dry weather followed from the month of June on. The vines benefitted from abundant groundwater reserves and maintained good vine balance even during the hot month of August, conditions that allowed complete veraison and a slow regular ripening phase. Optimal climatic conditions with a succession of foggy mornings favored the development of noble rot that gradually covered clusters without compromising the health of the fruit, concentrating sugars, and increasing aromatic complexity. Harvesting operations began at the end of October with Traminer, continued with Riesling, Sauvignon and Sémillon and was completed at the end of November with Grechetto.



Vinification

Grapes were harvested from Castello della Sala's vineyards, located at an altitude between 200 and 450 meters above sea level (656 and 1476 feet), in clay-based soils rich in marine fossils. All grapes were hand harvested and multiple trips were made to each vineyard parcel to pick nobly rotted berries at just the right time. Once the grapes were brought to the cellar, grape clusters were further selected for quality on sorting tables. Grape clusters with their stems were gently crushed then pressed. The must underwent fermentation for 18 days at a temperature of approximately 17 °C (63 °F). This sweet wine was transferred into French oak barriques (Alliers & Tronçais) where it aged for about 6 months, then continued to age in stainless steel tanks for an additional period of 2 years.

Historical Data

Muffato della Sala is produced with grapes with "noble rot", harvested in late October and early November to allow the morning mists to develop of Botrytis Cinerea, or noble rot on the grape berries. This type of mould concentrates the water of the crop, its sugars, and its aromas, endowing the Muffato della Sala with a harmonious and unmistakable fragrance. The first year to be produced was the 1987 and consisted of the blend of varieties such as Sauvignon Blanc (50%); Grechetto (30%) and Drupeggio (20%). The composition of the blend has varied over the years and now has attained its definitive results. Muffato della Sala is a fascinating wine, an expression, in small quantities, of the nature of a unique *terroir*.

Tasting Notes

Muffato della Sala 2019 is an intense bright golden yellow color. The nose is delicate and elegant with dominant notes of ripe fruit especially apricots, peaches and citrus fruit accompanied by floral aromas and distinctive hints of iodine. The palate echoes and intensifies aromas on the nose: the extraordinary balance between freshness and sweetness offers a lingering aftertaste on the finish.