



Muffato della Sala 2023

Classification

Umbria IGT

Vintage

2023

Climate

Mild winter weather and limited precipitation marked the beginning of the 2023 growing season. Spring brought higher than average levels of rainfall that recharged groundwater reservoirs in vineyard soils, slowing down budbreak and vine growth. Flowering took place towards the end of May and fruit set followed one week later, about 7 days later than seasonal averages. Warmer summer-like temperatures set in mid July and lasted throughout the end of August, accompanied by optimal temperature swings between day and night. These conditions allowed the grapes to gradually progress to peak ripeness. Layers of morning fog set into the vineyards during the months of October and November and the berries were gradually covered with “noble rot” that concentrated sugar levels and enhanced the grapes’ aromatic complexity. The grape harvest began at the end of October with Traminer, continued with Riesling, Sauvignon Blanc 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 in progressive stages, returning repeatedly to the vineyards to pick the fruit 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). The wine, still sweet at this stage, was transferred into 228-liter oak where it aged for several months, then continued to age in stainless steel tanks for an additional period.

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 2023 is a bright golden yellow color. Remarkable on the nose for elegance and complexity with notes of ripe tropical fruit, pineapples, mangoes and papayas accompanied by hints of dried apricots, candied citron zest and yellow peaches. Floral aromas of chamomile, saffron and fresh ginger emerge. The palate is mouth filling, sweet but well-balanced by lively acidity that imparts energy and freshness. The finish is persistent, harmonious with exceptional depth and reveals notes of honey, citrus fruit jam, dried apricots and candied fruit.