Marchesi
ANTINORI
26 GENERAZIONI

Muffato della Sala 2008

Classification
Umbria IGT

Vintage
2008

Climate
The 2008 vintage was characterized by a winter on the whole rather mild, followed by a spring with periods of intense precipitation and then a lovely summer. During the months of September and October, early morning fog and mist and the useful alternation of periods of rain with those of sunshine allowed "noble rot" to attack the berries of the bunches in a gradual fashion, eliminating risks for the health of the grapes. The picking of these grapes began during the last ten days of October with the Gewürztraminer, continued with the Riesling and Sauvignon, and terminated, towards the end of November, with the Grechetto. The fine weather which characterized the entire period of picking allowed the selection of the grape bunches to be carried out systematically and with the maximum calm in order to bring to the cellars only grapes of the highest quality, those perfectly ripe, giving us excellent material to work with.

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Vinification

The grapes for this wine come from vineyards at the Castello della Sala situated between 200 and 350 meters (660-1250 feet) above sea level and planted on clay soils rich in marine fossils. The grapes were picked by hand with successive passages through the vineyards in order to select the bunches which had been attacked by "noble rot". After their arrival in the cellars, the grapes were given a final selection on a sorting table, which was followed by a light pressing without any destemming of the bunches. After pressing, the must fermented for 18 days at a temperature of approximately 17° centigrade (62° Fahrenheit). The wine which was obtained, still sweet, went into 60 gallon Allier and Tronçais oak barrels where it aged for six months, was then assembled and bottled.

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

A golden yellow in color, the wine is of great intensity in aroma and flavor with floral and honeyed notes along with fresher sensations which recall citrus fruit. Though still young, it is a balanced, harmonious wine.