Marchesi
ANTINORI
26 GENERAZIONI

Muffato della Sala 2010

Classification
Umbria IGT

Vintage
2010

Climate
The 2010 vintage was, on the whole, a cool one with a cold and rainy winter marked by frequent dips in temperature. The period from the second half of April until late June was often stormy. There were twenty days of rainfall, which increased the vigor and growth of the vines despite low temperatures from May 10th to May 20th. From June 20th on, the rains stopped and warm and sunny days in July favored the arrival of the color change in the grapes. Against expectations, August was cooler than usual, slowing ripening and delaying the start of picking by ten days. Thanks to the favorable weather, noble rot covered the grapes, concentrating the sugars and adding aromatic complexity. The harvest began at the end of October with the Gewürztraminer and continued with the Riesling, the Sauvignon, and Sémillon, concluding in late November with the Grechetto.

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Vinification

The grapes come from the Castello della Sala vineyards, located between 650 and 1150 feet (200-350 meters) above sea level on clay soils rich in marine fossils. The picking was entirely by hand with a series of successive passages through the vineyard to harvest berries touched by the noble rot. The crop was then further inspected and selected on a conveyor belt in the cellars. The grapes were then lightly pressed without destemming. The must fermented for 18 days at a temperature of approximately 63° Fahrenheit (17° centigrade). The wine, still sweet, then went into barrels of Allier and Tronçais oak were it aged for six months before blending and bottling.

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 classic golden yellow, luminous and intense, in color. The nose is delicate and elegant with and light floral notes, but the dominant aromas are those of ripe peach and apricot fruit along with subtle notes of citrus fruit and minerals. The palate fully brings out the sensations on the nose on its long and persistent finish and aftertaste, which shows an exemplary balance between sweetness and a vibrant freshness.

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