Marchesi
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Muffato della Sala 2011

Classification
Umbria IGT

Vintage
2011

Climate
The climate of the 2011 growing season was quite unusual. The year began with a dry spell, and in the first two months rainfall was virtually absent. As a partial compensation, the vines already began to bud in late March, earlier than usual, due to the mild temperatures, and in April and May the mercury rose sharply, to the point that the spring of 2011 has gone down as one of the warmest of the last few decades. The vines, on their part, reacted with an early flowering, approximately ten days ahead of schedule. A July of variable and somewhat cool weather, characterized as well by abundant rain,s was highly positive for the vineyard, slowing a ripening process which otherwise might have been too rapid. Thanks to the very favorable conditions of September and October, the noble rot gradually covered the grape skins without risks for the health of the crop, concentrating the berries and increasing their aromatic complexity. Picking began with the Gewürztraminer in late October and then continued with the the Riesling, the Sauvignon, and the Sèmillon, concluding with the Grechetto at the end of November.

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Vinification

The grapes were harvested by hand during successive passages through the vineyards aimed at spotting and then picking the berries with noble rot. The grapes were then further selected on a conveyor belt before in the cellar being pressed. After pressing, the must fermented for 18 days at a temperature of approximately 63° Fahrenheit (17° centigrade). The wine which was obtained, still sweet, went into 60 gallon Allier and Tronçais oak barrels, where it remained for approximately six months before being assembled in stainless steel tanks prior to 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

The wine shows a luminous and intense golden yellow color. The nose is delicate and elegant with its floral scents, but is dominated by the notes of ripe fruit, apricot and peach, along with hints of citrus fruit accompanied by sensations of minerals and iodine. The palate confirms the timber and character of the nose. A long and balanced wine in which sweetness and freshness fuse in perfect harmony.

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Awards

Wine Advocate
94/100
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