



Muffato della Sala 2013

Classification

Umbria IGT

Vintage

2013

Climate

The 2013 vintage was a cool one and was characterized by excellent weather for white wines; frequent precipitation was accompanied by mild temperatures without excessive temperature peaks. Thanks to the favorable climatic conditions during the months of September and October, “noble rot” gradually covered the grape bunches without any sort of risk for the health of the crop, concentrating the sugars and increasing the overall aromatic complexity of the grapes. Harvesting began towards the end of October, first with the Gewürztraminer, then the Sauvignon Blanc, and the Sémillon, and concluded towards the end of November with the Grechetto.



Vinification

The grapes were sourced from the Castello della Sala vineyards located between 660 and 1476 feet (200-450 meters) above sea level on clayey soils rich in marine fossils. The crop was picked manually in a series of successive passages through the vineyards based on the condition of the grapes. After their arrival in the cellars, the bunches were further selected on a conveyor belt. A light pressing without destemming then followed. After the pressing of the grapes, the must fermented for 18 days at a temperature of approximately 63° Fahrenheit (17° centigrade). The resulting wine, still sweet, went into 60 gallon, Alliers and Tronçais oak barrels, where it aged for around six months before being blended and then 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 shows an important aromatic and flavor complexity characterized first by floral and honeyed aromas and then fresher notes, citric and mineral in the bracing savor they bring to the wine. Though still young, the wine is already balanced but is destined to evolve over time and greatly increase in complexity.