Marchesi
ANTINORI
26 GENERAZIONI

Muffato della Sala 2014

Classification
Umbria IGT

Vintage
2014

Climate
The 2014 vintage, characterized by a mild winter, was marked by frequent precipitation, particularly during the springtime and early summer, creating highly useful reserves of groundwater in the sub-soil. The important temperature swings from daytime heat to evening and nighttime coolness towards the end of summer assisted a slow and gradual ripening of the crop. The climatic conditions of the months of October and November, with morning mist and fog and lovely sunny afternoons, guaranteed a perfect development of "noble rot". The picking began with the Gewürztraminer in late October, continued with the Riesling, the Sauvignon, and the Sémillon, and concluded in late November with the Grechetto.

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Vinification

The grapes are cultivated in the vineyards of the Castello della Sala estate, situated between 660 and 1476 feet (200-450 meters) above sea level on clay-rich soils rich in marine fossils. The crop was picked by hand, passing through the vineyards in successive occasions decided on the basis of the evolving condition of grapes. After the transport to the cellars, the grapes were given a further selection on a conveyor belt. A light pressing without destemming then followed. After this pressing, the must fermented for 18 days at a temperature of approximately 63° Fahrenheit (17° centigrade). The wine, with its residual sugar, went into 60 gallon (225 liter) barrels of Alliers e Tronçais oak, where it remained six months before continuing its aging in stainless steel over a further two year 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

The 2014 Muffato della Sala shows a lively and brilliant golden yellow color. The nose is intense and complex with perceptible notes of citrus fruit along with delicate sensations of peaches, dried apricots, and saffron. The palate is enveloping, but not to excess, with light notes of iodine and a very long continuity and persistence. Although still young, it is balanced, a wine destined to evolve over time and increase its aromatic complexity.

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