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## Climate

Springtime in the area of Castello della Sala was characterized by frequent rainfall, thereby guaranteeing the accumulation of excellent reserves of groundwater in the estate's sub-soil. Spring favored a slight anticipation of bud break and flowering and an optimal bud set. The summer of the vintage was characterized by temperatures generally higher than typical seasonal averages and little precipitation. Beginning in mid-August, light rains and the subsequent lowering of temperatures created ideal conditions for the continuation of the vegetative cycle of the vine and for the ripening of the crop. The climatic conditions of the months of October and November guaranteed the perfect development of botrytis, or "noble rot". The harvest began towards the end of October with the Gewürztraminer and continued with the Riesling, the Sauvignon, and the Sémillon and terminated in early November with the Grechetto.

## Vinification

The grapes are sourced from the vineyards of the Castello della Sala, situated between 650 and 1500 feet (200-450 meters) above sea level on clay-rich soils with ample marine fossils. The vineyards' grapes were picked by hand, returning to the same plot on various occasions according to the state of the grapes. After delivery to the cellars, the grape bunches were given a further selection on a conveyor belt and a light pressing without destemming then followed. After pressing, the must fermented for eighteen months at a temperature of approximately 62 ° Fahrenheit (17 ° Centigrade). The wine which was obtained, still sweet, went into Allier & Tronçais barriques where it fermented for some six months before continuing its maturation in stainless steel tanks for a period of two years.

## 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 2015 Muffato della Sala presents a luminous and intense golden yellow color. The nose is delicate and elegant with aromas of ripe fruit, apricots and peaches, harmoniously fused with floral hints, citrus fruits, and light salty sensations. The palate confirms and fully brings out the sensations of the nose, and shows a notable balance between freshness and sweetness with a long finish and aftertaste as well.