



Pinot Nero della Sala 2022

Classification

Umbria IGT

Vintage

2022

Climate

The 2022 growing season was defined by warm and dry weather both in winter and spring. The month of June brought sunny days and registered repeated heat spikes. Despite these climatic conditions, the vines did not suffer drought stress due to existing pedoclimatic conditions in Castello della Sala's vineyards. Revitalizing rain showers at the beginning of August allowed the grapes to reach peak ripeness. This year's dry weather ensured perfectly whole, healthy berries, minimized vineyard maintenance, and produced well-balanced, healthy fruit. Beautiful weather lasted throughout the entire grape harvest allowing vineyard crews to calmly and systematically select the best clusters to achieve the finest expression of Pinot Nero. Harvesting activities began the first week of September with fruit that presented excellent freshness and an outstanding aromatic profile.



Vinification

After destemming and gentle crushing, the grapes were transferred into small stainless steel truncated cone shaped tanks where cold maceration was performed over a period of three days. Alcoholic fermentation followed at a controlled temperature of 26 °C (78.8 °F) and lasted for about one week and was then completed in 228-liter oak where the wine completed malolactic fermentation and continued to age for several months. Pinot Nero della Sala aged in the bottle in the castle's historical cellar for an additional period before being released for sale.

Historical Data

The ten acres (four hectares) of Pinot Noir grapes at the Castello della Sala estate are situated at an altitude of over 1300 feet (400 meters) above sea level on calcareous soils rich in marine fossils which alternate with strata of sedimentary sands from the Pliocene epoch. The wine was first produced in 1990. Castello della Sala is a fortress erected in the 14th century located approximately ten miles (18 kilometers) from the city of Orvieto and was acquired by the Antinori family in 1940.

Tasting Notes

Pinot Nero della Sala 2022 is bright garnet red in color. The nose offers delicate aromas of violets, roses, small red fruit especially red currants and wild strawberries, together with pleasant notes of pink pepper and light hints of coriander. The palate is intense, savory and pleasantly supple. Refined tannins, silky and supple, are in perfect harmony with the long, persistent and well-balanced finish. A wine that can be enjoyed immediately but also possesses excellent aging potential.