



Pinot Nero della Sala 2023

Classification

Umbria IGT

Vintage

2023

Climate

Mild winter weather and very limited precipitation marked the beginning of the 2023 growing season. Spring brought higher than average levels of rainfall that recharged groundwater reservoirs in vineyard soils, slowing down budbreak and vegetative growth. Flowering took place towards the end of May and fruit set followed one week later, about 7 days later than seasonal averages. Warmer summer-like temperatures set in the last half of July and lasted throughout the end of August, accompanied by optimal temperature swings between day and night. These conditions allowed the grapes to progress through a gradual and well-balanced ripening phase producing fully mature fruit. Weather conditions were favorable during harvesting activities allowing a methodical and careful selection of the best grapes to enhance the finest expression of Pinot Nero. The grape harvest began the first week of September; grapes presented outstanding freshness and an exceptional 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 2023 is bright garnet red in color. The nose expresses a generous and complex bouquet with floral notes of violets and dried roses meet fruity aromas of crisp cherries and raspberries, accentuated by delicate citrus hints of red oranges. Impressions of spices are refined and well-integrated with hints of pink pepper, coriander, cloves accompanied by light balsamic notes and medicinal herbs. The palate is intense, dynamic, mouth filling with a juicy entry sustained by excellent freshness. Tannins are silky, refined and perfectly mature. This Pinot Nero offers a well-balanced structure and can be enjoyed immediately but will be able to express its full potential after several years of aging in the bottle.