Marchesi
ANTINORI
26 GENERAZIONI



Pinot Nero della Sala 2024

Classification
Umbria IGT

Vintage
2024

Climate
The 2024 growing season began with a relatively mild winter and average rainfall, followed by a moderately rainy spring that ensured good groundwater reserves in vineyard soils. Slightly lower-than-average spring temperatures allowed for regular budbreak and uniform vine growth. During July and August, warm and stable weather conditions, accompanied by significant temperature swings between day and night, favored a gradual and optimal ripening phase. 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.

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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 2024 is bright, vibrant ruby red in color. The nose is intense and elegant, with floral notes of violets and roses accompanied by fruity aromas of raspberries, red currants and crisp cherries, accentuated by delicate hints of blood oranges and subtle spicy and balsamic notes. The palate is fresh and lively, with graceful, silky tannins. This Pinot Nero offers remarkable balance and precision, making it enjoyable even at this early stage while showing promising aging potential that will fully develop with further time in the bottle.