Marchesi
ANTINORI
26 GENERAZIONI

Pinot Nero 2006

Classification
Umbria IGT

Vintage
2006

Climate
The temperatures throughout the winter were rather severe, while the springtime temperatures were rather mild and well-balanced. The fruit setting and flowering took place normally thanks to warm and steady temperatures. The months of July and August were hot but without peaks in temperature, thus permitting grape maturation to take place gradually and regularly, even if the plants were ready for harvest slightly later than usual. The rain conditions during this season contributed nicely and permitted the vines to come through the summer season without extreme stress. The grapes were characterized by a good percentage of sugar and the right polyphenol content.

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Vinification

The grapes were harvested in vineyards at an altitude of 400m in the Castello della Sala estate near Orvieto, in Umbria. After destemming and partial crushing, the grapes were placed in stainless steel vats. Maceration lasted about a week, during which great care was taken to fully extract the colouring substances. Alcoholic fermentation was completed at 26 °C in French oak barriques (Alliers, Troncais), as well as malolactic fermentation. The wine aged in the barriques for 8 months, after which it was bottled. It was then aged in the bottles for 15 months in the historical cellars of Castello della Sala, before release.

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

Hints of cherries and spices, balanced and elegant in Burgundy style.