



Pinot Nero 2012

Classification

Umbria IGT

Vintage

2012

Climate

A vintage characterized principally by a cold winter of scarce precipitation, with the exception of some snowfall during the month of February. Bud-burst was assisted by mild springtime temperatures. Hot and rainless summer months led to an early ripening of the grapes. August rains, close to the harvest date, brought things back into balance, refreshing the climate and allowing the grapes to ripen while conserving the typical freshness and fragrance of high quality Pinot Noir.



Vinification

After destemming and a partial pressing, the grapes and must went into stainless steel tanks. Skin contact aimed at extracting color and tannins lasted approximately a week. Fermentation was carried out at temperatures of 79° Fahrenheit (26° centigrade) and was completed in 60 gallon French oak barrels, where the wine also went through a complete malolactic fermentation. Oak aging continued for a further eight months and was followed by bottling. A ten month period of bottle aging in the historic cellars of the Castello della Sala estate preceded commercial 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

A brilliant garnet red in color, the delicate aromas range from the fruity to the spicy. The palate is supple and savory with the silky, polished tannins typical of a fine Pinot Noir.



Awards

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15,5/20
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90/100
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I vini di Veronelli
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Bibenda
4 grappoli
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