Marchesi
ANTINORI
26 GENERAZIONI

Pinot Nero 2013

Classification
Umbria IGT

Vintage
2013

Climate
2013 was, on the whole, a cool vintage, one distinguished by frequent precipitation during all of the phases of the growing season of the vines. Warm weather arrived during the second half of July, and significant temperature swings from daytime heat to evening and nighttime coolness characterized the month of August and created proper conditions for a regular ripening of the crop. September weather was optimal for the grapes and, unlike other recent vintages, the Pinot Noir harvest began during the second half of the month, approximately ten days later than the normal seasonal average. The grapes, when picked, were healthy, endowed with a fine acidity, and a superior varietal and aromatic character and personality.

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Vinification

The grapes were harvested in vineyards at over 1320 feet (400 meters) above sea level at the Castello della Sala estate near Orvieto in Umbria. After destemming and a partial pressing, the must went into small, conical, stainless steel fermenting tanks where it fermented on its skins for approximately one week. The must fermented at a temperature of 79° Fahrenheit (26° centigrade) and finished its fermentation in small French oak barrels, where it subsequently went through a complete malolactic fermentation. The aging in oak barrels continued for ten months, and the wine, at the end of this period of oak aging, was then bottled. An additional eight month period of bottle aging in the historic Castello della Sala cellars 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

The 2013 Pinot Noir is perhaps one of the most expressive of recent years. A light garnet red in color, the nose recalls delicate aromas which range from spices to floral notes of violets and roses along with red berry fruit. The palate is supple and tasty with elegant tannins, silky and polished in texture, the finish long and balanced, the wine is already drinking well but is also endowed with a very important aging potential.

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Awards

Wine Spectator
88/100
2015 - USA

I vini di Veronelli
Super 3 stelle
2015 - ITALIA

I vini dell'Espresso
16/20
2015 - ITALIA

Antonio Galloni
88/100
2015 - USA