Marchesi
ANTINORI
26 GENERAZIONI

Pinot Nero 2015

Classification
Umbria IGT

Vintage
2015

Climate
The 2015 vintage was characterized by a winter climate with average rainfall and by a mild spring. Good reserves of ground water accumulated in the soil allowed the vines to confront in good conditions of health a dry, but never excessively hot, summer. Bud burst took place slightly ahead of the 2014 date, as did the flowering and, immediately afterwards, the bud set. The cycle of the growing season, on the whole, benefitted from very useful temperature swings from daytime warmth to evening and nighttime coolness, ideal for the proper ripening of the grapes. The picking of the Pinot Noir crop began during the first ten days of the month of September.

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Vinification

After a soft destemming and pressing, the must went into small, conical, stainless steel fermenters where it was given a cold three day maceration on its skins and then fermented for a week. The fermentation took place at temperatures of 79° Fahrenheit (26° centigrade) and finished in small French oak barrels, where it also went through a complete malolactic fermentation. The barrel aging period continued for ten months, and the wine was then bottled. It was marketed only after a period of bottle aging in the historic Castello della Sala cellars.

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 ruby red in color typical of its grape variety, the wine offers floral notes along with aromas of red currants and strawberries. The palate is elegant and of much finesse with soft and silky tannins which, however, do not cover the perceptibly mineral character which assists the length and persistence of the finish and aftertaste.