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Climate

The 2017 vintage was marked by dry climatic conditions, winter saw lower than average temperatures and an absence of rainfall. A hot, dry summer season induced early ripening and guaranteed an excellent state of health of the clusters. At harvest time, the grapes were healthy, fresh and able to impart an optimal balance between ripe tannins and good alcohol levels. Harvesting activities of Pinot Nero grapes began the last week of August and was completed the first week of September.

Vinification

After destemming and gentle crushing, the grapes were transferred into stainless steel truncated cone 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 concluding in French oak barriques where the wine underwent 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 is a bright red garnet color. On the nose delicate aromas of spices, violets and small red fruit emerge. Its palate, typical of the Pinot Nero variety, is supple and savory with silky tannins and distinctive characteristics that enhance its pleasant profile.