Marchesi
ANTINORI
26 GENERAZIONI



San Giovanni Della Sala 2015

Classification
Orvieto DOC Classico Superiore

Vintage
2015

Climate
2015 was A vintage characterized by a rather rainy winter and a mild spring which saw both an early bud burst and an early flowering compared to normal seasonal averages. Drop irrigation allowed vine stress caused by summer heat to be controlled and limited. Lower temperatures and light rainfall towards the end of the summer created ideal conditions for a complete ripening of the grapes.

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Vinification

The grapes, harvested with a sugar content a bit higher than average, were fermented separately, variety by variety. Part of the crop was fermented using a cold maceration technique (with the must left in contact with the grape skins for approximately six hours at a temperature of 50° centigrade, or 10° Fahrenheit). This must was added to that obtained by the direct pressing of the grapes and the entire volume went into stainless steel fermentation tanks, where it fermented at a temperature of 61° Fahrenheit (16° centigrade). After the first rackings, the wine remained for several months on its fine lees, adding structure, elegance, and savor up until the moment of the final blending and subsequent bottling.

Historical Data

San Giovanni is produced from the vineyards surrounding the medieval castle at Castello della Sala and is a blend of indigenous varieties, Grechetto, Procanico with Pinot Blanc and Viognier; a new interpretation of the Orvieto Classico appellation. The first vintage of Castello della Sala's Orvieto Classico was 1990.

Tasting Notes

A light straw yellow with greenish highlights in color, the wine shows a fruity nose with notes of citrus fruit, peaches, and pineapples. The structure and the acidity balance one another and the finish and aftertaste are lively and persistent.