Marchesi
ANTINORI
26 GENERAZIONI



San Giovanni Della Sala 2016

Classification

Orvieto DOC Classico Superiore

Vintage

2016

Climate

The climate of the 2106 vintage was characterized by a mild winter with regular rainfall followed by a cool spring season which allowed the bud burst and the flowering to take place in a normal fashion. June saw a brief drop in temperatures, leading to a slight slowing of plant growth and development , but which came back to balance in July due to a warm summer with positive temperature swings between daytime heat and evening and nighttime coolness. This led to a wine with an interesting aromatic notes. The harvest of the Grechetto, the Viognier, and the Pinot Blanc for the wine began towards the second half of September and the picking finished with the picking of the Procanico.

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Vinification

The grapes were fermented separately, variety by variety. A part of the crop was fermented using cold maceration techniques (with the must in contact with the skins for six hours at a temperature of 50° Fahrenheit, or 10° centigrade) . This must was added to that obtained from the direct pressing of the grapes and the bend went into stainless steel tanks, where it fermented at a temperature held to 61° Fahrenheit (16° centigrade). After the initial rackings, the wine remained on its lees in order to further heighten its structure, elegance, and crispness up until the moment of its blending and then bottling. Alcohol.

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, the nose offers notes of peaches, citrus fruit, and pineapple. The wine is a balanced one with a fine harmony between structure and acidity. The finish is lively and of good length and persistence.