Marchesi
ANTINORI
26 GENERAZIONI



San Giovanni Della Sala 2018

Classification

Orvieto DOC Classico Superiore

Vintage

2018

Climate

Overall climatic conditions for the 2018 vintage were cool with frequent rainfall that favored normal development of the vines' growth cycle. January weather was mild with little rain. Cold temperatures and snowfall marked the end of February and the beginning of March, followed by higher than average rainfall that helped replenish groundwater reserves in the vineyards. Rain showers in spring and the beginning of summer slightly delayed berry development. Hot weather set in mid-July throughout all of August, which combined with excellent temperature fluctuations between day and night, promoted slow regular berry ripening. Harvesting of Grechetto, Viognier and Pinot Blanc for San Giovanni began the last week of August and concluded after picking Procanico. Grapes were healthy, at peak maturity with an optimal aromatic profile and excellent freshness.

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Vinification

Each different grape variety was fermented separately in the cellar to enhance characteristics unique to each variety. Part of the must was cold soaked on the skins for about 6 hours at a controlled temperature of 10 °C (50 °F) before being blended with the gently pressed must. The blended must was then transferred into temperature controlled stainless steel tanks where alcoholic fermentation took place at a temperature of 16 °C (61 °F). The wine was left to age on the lees for several months and up until the final blending and bottling to improve its structure, elegance and minerality.

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

San Giovanni della Sala is a pale straw yellow in color with greenish highlights. The nose is remarkable for its refined bouquet of floral aromas and notes of ripe fruit of peaches and pineapple. The palate is mouth filling, balanced, persistent and sustained by bright freshness.