Marchesi
ANTINORI
26 GENERAZIONI



San Giovanni Della Sala 2019

Classification

Orvieto DOC Classico Superiore

Vintage

2019

Climate

Winter weather was mild and sunny while spring saw lower than average temperatures and frequent rain showers. These climatic conditions persisted up until the end of May and affected bud break of all grape varieties, causing a delay of approximately 10 days. The month of June brought dry weather; the vines benefitted from generous groundwater reserves and maintained good vine balance even during the hot month of August, conditions that allowed complete veraison and a slow regular ripening phase. Optimal temperature swings between day and night produced grape clusters that were healthy and rich in aromatic compounds. Harvesting for San Giovanni della Sala began the first week of September with Grechetto, Viognier and Pinot Bianco and was completed at the end of the month with Procanico. The berries were healthy and ripe, characterized by excellent freshness and an outstanding aromatic profile.

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Vinification

The grapes were brought to the cellar and each different grape variety was fermented separately to enhance their unique characteristics. Part of the must was cold soaked on the skins for about 6 hours at a controlled temperature of 10 °C (50 °F) and then blended with the other part that was only gently pressed. 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 color with greenish highlights. Its nose is fresh and intense with crispy notes of apricots and peaches that introduce tropical hints of ripe pineapples. The palate is fruity and mouth-filling, sustained by bright freshness and minerality that give the wine sapidity and a lengthy finish.