Marchesi
ANTINORI
26 GENERAZIONI



San Giovanni Della Sala 2021

Classification

Orvieto DOC Classico Superiore

Vintage

2021

Climate

The 2021 growing season began with cold winter conditions followed by fairly typical spring weather. At the beginning of April, when bud break was already well underway, a sudden drop in temperatures caused a significant reduction in yields but did not have any adverse effects on the potential for the highest quality fruit. Consequently, vine development was delayed by about two weeks. May saw cool temperatures and limited rainfall. The summer months brought sunny skies and beneficial temperature swings between day and night allowing the vines to catch up to a normal pace and guaranteeing an optimal ripening phase. Beautiful weather starting in August provided perfect conditions for vineyard crews to carefully select the best quality grapes at just the right time to obtain the finest varietal expression. Harvesting activities of Grechetto, Viognier, and Pinot Bianco for San Giovanni della Sala began the last week of August and was concluded with Procanico mid-September. The 2021 harvest is considered exceptional in terms of quality but with limited yields.

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Vinification

The grapes were brought to the cellar and each different grape variety was fermented separately to enhance their unique varietal 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 enhance 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. Intense on the nose with aromas of white flower blossoms accompanied by hints of citrus fruit and white pulp fruit. The palate has good structure defined by an excellent savory quality yet sustained by pleasant freshness.