Marchesi
ANTINORI
26 GENERAZIONI



San Giovanni Della Sala 2022

Classification
Orvieto DOC Classico Superiore

Vintage
2022

Climate
The 2022 growing season in Orvieto began with warmer temperatures and dry conditions during both winter and spring. The month of June saw no precipitation and registered several heat spikes. Despite these climatic conditions, the vines did not suffer drought stress due to existing pedoclimatic conditions in Castello della Sala's vineyards. Rain showers at the beginning of August revitalized both the vines and fruit allowing the grapes to reach peak ripeness. This year's dry weather ensured perfectly whole, healthy berries, minimized vineyard maintenance, and produced well-balanced, healthy fruit with a good aromatic profile. Harvesting operations of Grechetto, Viognier and Pinot Bianco for San Giovanni della Sala began the last week in August and were completed mid-September when Procanico grapes were picked.

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Vinification

The grapes were brought to the cellar and each individual 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 mineral characteristics.

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 hues. Aromas on the nose are intense with impressions of yellow flower blossoms accompanied by notes of citrus fruit and white pulp fruit. The palate is savory and supple sustained by crisp freshness.