Marchesi
ANTINORI
26 GENERAZIONI



San Giovanni Della Sala 2023

Classification

Orvieto DOC Classico Superiore

Vintage

2023

Climate

Overall, the 2023 growing season was cool with regular rain showers that prompted a good vegetative cycle. Winter was mild with little rain while spring brought higher than average precipitation that helped recharge groundwater reserves. Rainfall in spring and the beginning of summer slowed down the ripening phase. The last half of July throughout the end of August saw hot temperatures and optimal temperature swings between day and night that allowed the grapes to go through a normal, gradual ripening phase. The grape harvest began about 7 days later than last year beginning the last week of August for Grechetto, Viognier and Pinot Bianco while Procanico was picked mid-September.

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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 straw yellow with light green hues. The nose presents floral notes and hints of ripe fruit especially peaches and pineapples. The palate is mouth filling, well-balanced, persistent and is sustained by excellent freshness.