Marchesi
ANTINORI
26 GENERAZIONI



San Giovanni Della Sala 2024

Classification

Orvieto DOC Classico Superiore

Vintage

2024

Climate

The 2024 growing season saw well-balanced climatic conditions, winter weather was mild and precipitation levels were within the norm; this brought good groundwater resources to vineyard soils without over saturating nor causing water deficit. Spring temperatures were slightly lower than average and rain showers were well distributed resulting in normal budbreak. Average levels of precipitation during the months of May and June guaranteed good soil moisture that sustained vine growth and development and prevented future water stress. Flowering of Grechetto, Viognier, Pinot Bianco and Procanico vines took place during the first half of June followed by even fruit set without any particular problems. Hot temperatures, sunny skies and excellent temperature swings between day and night took over from mid-July throughout the month of August. These conditions allowed the grapes to gradually progress to optimal ripeness ensuring the development of complex aromas and preserving a good balance between sugar levels and acidity. The grape harvest began the last week of August for Grechetto, Viognier and Pinot Bianco grape varieties that expressed outstanding aromatic freshness. Procanico was harvested around mid-September with grapes that were healthy with a well-balanced organoleptic profile.

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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 2024 is a bright straw yellow color with delicate green hues, a positive indication of its freshness and vibrancy. The nose offers a refined aromatic profile: elegant notes of white flower blossoms are accentuated by fruity hints of white peaches and citrus fruit especially limes and yellow grapefruits. The palate is mouth filling with a well-balanced structure that combines freshness and suppleness. The palate closes with lively acidity and impressions of citrus fruit for an appealing harmonious finish.