Marchesi
ANTINORI
26 GENERAZIONI



San Giovanni Della Sala 2025

Classification
Orvieto DOC Classico Superiore

Vintage
2025

Climate
The 2025 growing season was overall favorable: winter was mild and free of extreme weather events, allowing for proper vine dormancy. Spring was regular, with average temperatures and sufficient rainfall ensuring good vegetative recovery and uniform budbreak. Summer was warm without prolonged heat peaks, thanks also to ventilation and the altitude of the hillside vineyards, which helped limit water stress and promoted balanced grape ripening. Rainfall, although not abundant, was concentrated in the first half of August, ensuring good vine vigor and a slow, steady ripening process. These climatic conditions also favored the development of complex aromas while maintaining a good balance between sugars and acidity. The grape harvest began in the last week of August with Grechetto, Viognier and Pinot Bianco, varieties that showed excellent aromatic freshness. Procanico was harvested around mid-September, with perfectly healthy grapes characterized by a harmonious and well-balanced organoleptic profile.

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Vinification

Upon arrival in the cellar, the grapes were fermented separately by variety to enhance their individual characteristics. Part of the must underwent cold maceration, remaining in contact with the skins for approximately 6 hours at a temperature of 10 °C (50 °F), before being blended with the portion obtained from gentle direct pressing. The resulting must was transferred into stainless steel tanks where alcoholic fermentation took place at a controlled temperature of 16 °C (61 °F). The wine remained on its lees for several months to enhance elegance and minerality, up until final blending and bottling.

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 2025 is bright straw yellow in color, with delicate greenish nuances that anticipate its freshness and vibrancy. The nose offers a fine and elegant aromatic profile: notes of white flowers intertwine with fruity hints of white peach, accompanied by citrus nuances of lime and yellow grapefruit that enhance its fragrance. On the palate, the wine is enveloping and well-balanced, with a structure that harmonizes freshness and softness. Its lively acidity, together with citrus notes, gives the wine balance and a pleasantly persistent finish.