Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

The 2020 growing season will be remembered for dry climatic conditions. The winter months saw virtually no precipitation nor extreme cold events with fairly moderate temperatures prevailing. Spring started slightly later compared to previous years with mild daytime weather and higher than average temperatures with the exception of a couple of cool spells at the beginning of April. From the month of June up until Ferragosto (August 15th) hot, dry weather brought the grapes to full ripeness ahead of schedule. A summer storm at the end of August refreshed late ripening varieties such as Grechetto and Procanico guaranteeing an optimal ripening phase that preserved freshness and aromas. Harvesting of Grechetto, Viognier and Pinot Bianco for San Giovanni began the last week of August and was completed with Procanico mid-September.

Vinification

The grapes were brought to the cellar and each different grape variety was fermented separately to enhance their unique 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 improve 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.

Marchesi
ANTINORI
26 GENERAZIONI

Tasting Notes

San Giovanni della Sala is a pale straw yellow color with greenish highlights. Its nose offers pleasurable notes of tropical fruit that merge with light mineral sensations. On the palate, excellent balance between structure and freshness, good savory character and pleasant persistence of yellow fruit.