



Classification:

Umbria IGT

Blend:

Chardonnay 90%, Grechetto 10%

Climate:

We can define 2010 as, on the whole, a cool vintage; a cold and rainy winter, characterized by frequent drops in temperature, was followed by a period of unstable weather in the spring which lasted until early June.

The ample rainfall, in any case, increased the vigor and development of the vine vegetation. During the month of July, the weather was warm and sunny, which assisted the arrival of the color change in the grapes, while August was cooler and slowed the ripening process and delayed the beginning of the harvest by a period of approximately ten days.

The return of good weather in September allowed the picking to be organized in optimal conditions, thanks as well as the meticulous work in the vineyard during the period of vine vegetation, something which, particularly in difficult vintages such as 2010, guarantees a quality production and balanced grapes.

Vinification:

The grapes for the wine come from 15-20 year old vineyards, located around the Castello della Sala at an altitude between 300 and 400 meters (650-1350 feet) above sea level on soils of the Pliocene epoch, rich in marine fossils and veins of clay. The grapes, harvested during the night, are transported on a refrigerated belt in order to assure low temperatures when destemmed and then pressed. The grape varieties are fermented separately, as they ripen in different periods and also require different cellar practices. The Chardonnay must macerate on its skins for a period of four to six hours at a temperature of approximately 10° centigrade (50° Fahrenheit). The must then went into new, 60 gallon, French (Allier and Tronçais) oak barrels where it fermented for 18 days. The wine remained on its lees in barrel for approximately six months and went through a complete malolactic fermentation during this same period. It was then blended and bottled. A ten month period of bottle aging in the historic Castello della Sala cellars preceded commercial release.

Historical data:

Cervaro takes its name from the noble family which owned the Castello della Sala during the course of the fourteenth century: the Monaldeschi Della Cervara. The Antinori family acquired the property in 1940. The first vintage of Cervaro della Sala was in 1985, released in 1987. This wine has won many awards in wine competitions and has won much recognition for its constant high quality.

Tasting notes:

The wine is a straw yellow in color with greenish highlights and expresses intense aromas of white flowers mixed with notes of flint.

On the palate, savory mineral sensations blend perfectly with toasty and citric notes. The 2010 Cervaro della Sala is marked by a long persistence and a mineral character and is headed for excellent evolution and aging ability over time.