



Cervaro della Sala 2010

Classification

Umbria IGT

Vintage

2010

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 at 13° alcohol.

Historical Data

The name Cervaro comes from the noble family that owned Castello della Sala during the 14th century, Monaldeschi della Cervara. A blend of Chardonnay grapes and a small quantity of Grechetto make a wine that can age over time and represent the elegance and complexity of this unique estate. Cervaro della Sala is one of the first Italian wines to have malolactic fermentation and aging take place in barriques. The first vintage of Cervaro to be produced was the 1985 vintage.

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.



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