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Climate

The 2014 vintage was marked by a mild winter with temperatures above seasonal average, and by abundant rainfall. The spring and early summer rains created precious reserves of ground water in the soil. Late summer saw important temperature swings from daytime warmth to evening and nighttime coolness which created the pre-conditions for a slow and balanced ripening of the grapes. Mild September weather allowed picking operations to be organized in an optimal fashion, operations assisted as well by the meticulous vineyard work during the various previous phases of vegetation; this, particularly in complicated vintages such as 2014, guarantees both a quality production and grapes which were incontestably healthy. Picking of the Chardonnay began during the first ten days of September, approximately a week and half later than usual, while the harvest of the Grechetto, physiologically two weeks later in its ripening cycle, concluded towards the end of the month of September.

Vinification

The picking of the grapes to be utilized for Cervaro, just as in the case of other great white wines, requires particular care. In fact, in order to avoid damaging oxidative processes and the extraction of undesirable tannins, the harvest takes place only during the early hours of the morning in order to insure that the grapes which arrive in the cellars are perfectly healthy and not stressed by high daytime temperatures. The attention given to the crop continues in the cellar thanks to the special design of the structure, conceived to take advantage of the force of gravity, avoiding mechanical intervention on the grapes and the must. The must, after an approximately four hour maceration on the grape skins at a temperature of 50° Fahrenheit (10° centigrade), goes into decantation tanks where it loses, in a natural settling, its impurities before going into oak barrels. Both the regular and the malolactic fermentation takes place in oak; it is the latter which regulates the process and determines how long the wine will remain in barrel. Normally, after five months all the lots of Chardonnay are ready to go into stainless steel tanks and be blended with the Grechetto, which has been fermented on its own and entirely in stainless steel. After bottling, Cervaro della Sala is given an additional twelve month period of bottle aging in the historic Castello della Sala cellars.

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

A brilliant yellow in color with greenish highlights, the 2014 Cervaro shows a rich, complex, and fresh bouquet of hazelnut butter, vanilla, and white flowers. It is elegant on the palate and extremely savory, crisp, and vibrant. The delicate toasty sensations of the oak barrels blend harmoniously with the structure of the wine, fully bringing out the notes of both tropical and citrus fruit.

Awards

James Suckling 96/100 USA **Wine Spectator** 91/100 USA **Wine Enthusiast** 89/100 USA **Gambero Rosso** Tre Bicchieri Italy **Daniele Cernilli** 98/100 Italy