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Climate

The 2020 growing season will be remembered for dry weather conditions. Winter saw virtually no rainfall and temperatures were never too extreme nor severe. Spring arrived slightly later than in previous years and was dominated by mild daytime weather and temperatures above seasonal averages, except for several cool spells at the beginning of April. From June to Ferragosto (August 15th), hot, dry conditions brought the grapes to full maturity earlier than usual. Peak harvest time was a carefully chosen decision based on obtaining the fruit's finest expression. Harvesting of Chardonnay for Cervaro della Sala began at the end of August with healthy, perfectly ripe fruit possessing excellent freshness and an exceptional aromatic profile. Grechetto was harvested fifteen days later towards mid-September.

Vinification

The vinification cellar was designed to take full advantage of gravity flow; a concept that allows us to handle the harvested berries and fermentation processes as gently as possible without the use of mechanical pumps. The grapes are harvested in the early morning hours to preserve the purity of the fruit and protect it from elevated daytime temperatures. The must, which has undergone maceration on the skins at a temperature of 10 °C (50 °F) for about 4 hours, is first transferred by gravity flow into tanks for decantation and clarification, then transferred into barriques where alcoholic fermentation takes place followed by malolactic fermentation. In February, Chardonnay is ready to be transferred back into stainless steel vats and blended with Grechetto, which was fermented separately and did not age in oak. Subsequently, Cervaro della Sala aged in the bottle for several months in Castello della Sala's historic cellars before being released for sale.

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

Cervaro della Sala 2020 is straw yellow in color with greenish highlights. Its nose is complex with intense notes of citrus fruit, acacia blossoms that blend with hints of vanilla. A rich, mineral palate offers light notes of hazelnut butter. Lengthy and persistent, Cervaro della Sala 2020 has remarkable aging potential.