



no image

Climate

Winter weather was mild and sunny while spring brought lower than average temperatures and frequent rainfall. These climatic conditions persisted up until the end of May and affected flowering and fruit set in both grape varieties, causing a delay of approximately 10 days. The month of June provided relatively dry weather. The vines benefitted from generous groundwater reserves and maintained good vine balance even during the hot month of August, completing veraison and slowly progressing to perfect ripeness. Optimal temperature fluctuations between day and night produced healthy clusters with rich aromatic compounds. Chardonnay for Cervaro della Sala was harvested at the end of August with healthy, ripe berries that had optimal freshness and an excellent aromatic profile. Harvesting operations of Grechetto took place 15 days later towards the end of September.

Vinification

The vinification cellar was designed to take full advantage of gravity flow; a concept that provides a gentler approach to handling the harvested berries and fermentation processes 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. Alcoholic fermentation takes place in barrique followed by malolactic fermentation. Usually, after a period of 5 months, the Chardonnay is ready to be transferred back into stainless steel vats and blended with Grechetto. The Grechetto must was fermented separately but 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 2019 is pale yellow in color with notable greenish highlights. Its intense, complex nose shows notes of citrus fruit, pineapples and acacia blossoms that blend harmoniously with hints of vanilla and flint. On the palate, it's generous, refined and well structured; pleasantly savory notes are well-balanced by typical sweet sensations of hazelnut butter. The 2019 vintage will be remembered as one of Cervaro della Sala's greatest vintages, perfectly enjoyable upon release, but has remarkable aging potential for years to come.