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Climate

The 2015 vintage was characterized by a rather rainy winter and a mild spring, two factors which caused an early bud burst and flowering compared to normal seasonal averages. Drop irrigation helped control vine stress during the dry summer months. The lower temperatures and rainfall of late summer created ideal conditions for a complete ripening of the crop.

Vinification

The vineyards utilized for Conte della Vipera are situated between 825 and 1150 feet (250-350 meters) above sea level; were planted on soils rich in marine fossils with veins of clay which give a savory mineral character to the grapes and wine. The timing of the harvest of the Sauvignon Blanc was decided on the basis of the rapport between the sugar levels in the grapes and a maximum expression of varietal aromas and flavors. The hand-picked Sauvignon was brought immediately to the cellars and immediately chilled on a refrigerated conveyor belt which lowered pre-pressing temperatures in order to maximize the conservation of the varietal character of the crop. After a soft pressing, the must remained at a temperature of 50° Fahrenheit (10° centigrade) in order to favor a natural static settling of impurities. The must then went into stainless steel tanks where it fermented at temperatures held to a maximum of 61° Fahrenheit (16° centigrade). In the following phase the wine was held at a temperature of 50° Fahrenheit (10° centigrade) in order to block the malolactic fermentation and better maintain the varietal character of the wine. The Sauvignon Blanc was then blended with the Sémillon to further accentuate the savory personality of the wine's and add roundness and complexity as well.

Historical Data

The vineyards selected to be utilized for the Conte della Vipera are located at an altitude between 825 and 1050 feet (250-350 meters) above sea level on soils rich in marine fossils. The wine takes its name from first proprietors of the Castello della Sala, and the label shows the 13th century Saint John's Chapel (the Cappella d San Giovanni) situated on the estate. The first vintage of Conte della Vipera to be produced was the 1997.



Tasting Notes

Straw yellow in color with greenish highlights. Fruity and varietal aromas with pleasurable notes of citrus fruit along with white peaches and pineapple. The flavors, persistent and balanced, show both character and structure. A vibrant acidity provides a savory freshness to the wine.