



Conte della Vipera 2023

Classification

Umbria IGT

Vintage

2023

Climate

Mild winter weather and limited precipitation marked the beginning of the 2023 growing season. Spring brought higher than average levels of rainfall that slowed down budbreak and vine growth but recharged groundwater reservoirs in vineyard soils. Flowering of Sauvignon Blanc and Sémillon vines took place at the beginning of June and fruit set occurred one week later, about 7 days later than seasonal averages. The last half of July throughout the end of August saw hot temperatures and optimal temperature swings between day and night that allowed the grapes to go through a normal, gradual ripening phase. Harvesting activities began with Sauvignon Blanc at the end of August and were completed mid-September with Sémillon. Freshly harvested grapes were healthy, perfectly ripe with optimal acidity and an excellent aromatic profile.



Vinification

Grape clusters were hand harvested and immediately brought to the cellar where they were cooled down before pressing to preserve characteristic varietal aromas. The grapes were gently pressed, and both musts were kept at a constant temperature of 10 °C (50 °F) for several hours to facilitate natural clarification. They were then transferred to stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 16 °C (61 °F). Once this phase was complete, the wine was kept at a controlled temperature of 10 °C (50 °F) to prevent malolactic fermentation and perfectly preserve organoleptic qualities. Fresh, vertical, and slightly aromatic Sauvignon was blended with soft, tropical Sémillon, one grape variety completing the other.

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

Conte della Vipera 2023 is straw yellow with bright green hues. The nose expresses fruity notes of pink grapefruits and lychee together with fresh delicate notes of sage and elder flowers. The palate is refined, supple with excellent freshness. The finish is dominated by hints of lime and pineapple.