



## Pinot Nero 2008

### Classification

Umbria IGT

### Vintage

2008

### Climate

The 2008 vintage is truly one to remember: the winter, which was rather mild, was followed by a spring with intense precipitation, which was, in turn, followed by a summer with beautiful weather. This climatic progression led up to a very interesting harvest, which began with the picking of the first varietals around the end of August and ended with the last varietals at the beginning of October. The beautiful weather which characterized the entire period of harvesting allowed us to carefully and systematically select the best and most perfectly ripened grape bunches, giving us excellent raw material to work with. The wine is balanced: flavored and well structured, with a right alcoholic level.



## Vinification

The grapes were harvested in vineyards which are located at an altitude of 400 meters (above sea level) on the Castello della Sala estate in Umbria, near Orvieto. After destemming and a partial pressing, the grapes were put into 50 hl steel tanks. Maceration lasted for approximately one week, during which great care was taken to ensure the best possible extraction of color. Alcoholic fermentation took place at a temperature of 26° C, and was concluded in French barriques (Alliers, Tronçais), where malolactic fermentation was also completed. This was followed by 8 months of aging in the barriques, after which time the wine was bottled. It was subsequently bottle-aged for an additional 15 months in the historical wine cellars of Castello before being released on the market.

## Historical Data

The ten acres (four hectares) of Pinot Noir grapes at the Castello della Sala estate are situated at an altitude of over 1300 feet (400 meters) above sea level on calcareous soils rich in marine fossils which alternate with strata of sedimentary sands from the Pliocene epoch. The wine was first produced in 1990. Castello della Sala is a fortress erected in the 14th century located approximately ten miles (18 kilometers) from the city of Orvieto and was acquired by the Antinori family in 1940.

## Tasting Notes

This wine has garnet-colored tinges and offers aromas of cherry, raspberry, and spices. It is characterized by an elegant structure while showing a strong personality, which make it well-balanced and elegant, giving it a Burgundy style.