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Climate

Wintertime temperatures were mild, rarely dropping below 0°C. Thanks to sunny and calm weather during the spring, and the absence of heavy rains, vegetative regrowth was good and developed about 15 days earlier than in the preceding year. In that year it had been necessary to perform several operations at the same time which normally take place consecutively. The months of July and August were hot but without excessive peaks in temperatures, thereby allowing the grapes to ripen gradually and in a normal manner. The absence of rainy days during the final stage of maturation permitted the development of healthy and concentrated grape bunches. Harvesting of the pinot nero began in the first half of September.

Vinification

The grapes originated from vineyards located at an altitude of 400 meters on the Castello della Sala Estate, near Orvieto, in Umbria. After destemming and a partial pressing, the grapes were put into steel tanks. Maceration lasted for approximately one week, during which time a lot of attention was focused on the maximum extraction of color and tannins. Alcoholic fermentation took place at a temperature of 26° C and finished in French barriques (Alliers, Tronçais), and was followed by malolactic fermentation. The wine was left to age in barriques for 8 months, and was subsequently bottled. It was then bottle-aged for an additional 15 months in the historic wine cellars of Castello della Sala 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 presents itself with hints of cherry, raspberry, and spices. It is well-balanced and elegant, with a burgundy style.