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Climate

The 2014 vintage was characterized by a mild winter with temperatures above seasonal averages and by abundant rainfall. Cold weather did not return in the spring, but frequent precipitations did continue. Summer was, on the whole, cool with rainfall slightly above seasonal norms, factors which delayed ripening and harvesting by approximately fifteen days. Picking, in fact, began during the second half of September.

Vinification

After destemming and a soft pressing, the must went into small and conical stainless steel fermenting tanks where it fermented on its skins for approximately a week. The fermentation took place at 79° Fahrenheit (26° centigrade) and was completed in French oak barrels, where the wine was also put through a complete malolactic fermentation. The barrel aging lasted ten months, after which the wine was bottled. The wine was marketed after a period of bottle aging in the historic Castello della Sala cellars.

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

The wine, ruby red with light garnet highlights, shows a nose of violets and berry fruit. The palate is balanced with a notable suppleness of texture and tannins and an elegant complexity, which fuses the spices and the fruit. The finish and aftertaste are long and savory.