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Climate

Winter weather was mild and sunny while spring brought slightly lower than average temperatures and plentiful rain showers. These weather trends persisted up until the end of May delaying flowering and fruit set by about ten days. Dry weather prevailed from the month of June on. Excellent groundwater resources ensured well-balanced vegetative vine growth even during the high temperatures in August, allowing the grapes to complete veraison and slowly progress to fully maturity. Optimal temperature fluctuations between day and night produced healthy clusters and enhanced rich aromatic compounds. Harvesting of Pinot Nero began the second week of September with healthy, ripe grapes characterized by excellent freshness and an outstanding aromatic profile.

Vinification

After destemming and gentle crushing, the grapes were transferred into small stainless steel truncated cone tanks where cold maceration was performed over a period of three days. Alcoholic fermentation followed at a controlled temperature of 26 °C (78.8 °F) and lasted for about one week and was then completed in 228-liter containers where the wine underwent malolactic fermentation and continued to age for several months. Pinot Nero della Sala aged in the bottle in the castle's historical cellar for an additional period before being released for sale.

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

Pinot Nero della Sala 2019 is a translucent ruby red color with garnet reflections. The nose delivers aromas typical of this grape variety, violets, currants, and raspberries with slight sensations of pink pepper. The palate is mellow, well-balanced, and full of spicy nuances. Refined silky tannins define its gentle nature. Perfect to drink now but also has extraordinary aging potential.