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Climate

The 2018 growing season was relatively cool with light scattered rainfall that encouraged normal development of the vines' vegetative cycle. The month of January was mild with limited rain showers while the end of February and beginning of March brought lower than average temperatures and snowfall followed by above average levels of precipitation that restored groundwater resources. The vines benefitted from generally hot climatic conditions accompanied by optimal temperature swings that began in July and lasted throughout the month of August; conditions that led to a slow, steady ripening phase. Harvesting of Pinot Nero began the first 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 French oak barriques 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 is a bright red garnet color. Delicate on the nose with spicy sensations that merge with notes of violets, roses and small red fruit. On the palate it's supple and savory, with refined silky sweet tannins and a lengthy well-balanced finish. Perfect to drink now but also has great aging potential.