



no image

Climate

The 2016 vintage was distinguished by a winter with frequent rainfall and by repeated and significant drops in temperatures. It was characterized as well by a spring which was not particularly mild. Frequent but not particularly abundant rains between late April and mid-June, despite the important period of lower temperatures registered during the first ten days of May, assisted in a precocious and vigorous development of vine vegetation. The brief early anticipation of the various phases of the vine cycle came progressively back into balance during the month of July. A warm summer with positive temperature swings between daytime heat and evening and nighttime coolness favored the development of aromatic components in the grapes. The picking of the Pinot Noir began during the first week of September and terminated in mid-month.

Vinification

After the destemming and a soft pressing, the must went small, conical, stainless steel fermentation tanks where, after a three day period of cold maceration on its skins, it fermented for an additional week. This second phase was carried out at a temperature of 79° Fahrenheit (27° centigrade) and terminated in small French oak barrels, where the wine also completed its malolactic fermentation. The aging in oak continued for a few 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 2016 Pinot Noir shows a luminous ruby red color, not particularly deep but characteristic of this grape variety. The nose expresses delicate notes of berry fruit, pomegranates, red currents, and cherries along with spicy sensations. The palate is soft, silky, and of fine elegance and complexity. The persistence is excellent and gives much length to the finish and aftertaste.

Awards

Bibenda 5 Grappoli IT Wine Spectator 93/100 USA