

CASTELLO DELLA SALA ESTATE

ANTINORI 2016 CERVARO DELLA SALA



CATEGORY	Umbria IGT
VINTAGE	2016
GRAPES	Chardonnay with a small percentage of Grechetto
ALCOHOL	12.5%

TASTING NOTES

The wine is a light straw yellow with slight green highlights in color and expresses rich, complex and intense aromas. The citrus fruit, pear and white flower notes are in perfect harmony with the sweet and spicy hints of vanilla. The palate is supple but vibrant, elegant and well-structured, and is characterized by the classic mineral sensations and delicate note of hazelnut butter.

CLIMATE

- 2016 was characterized by a wet winter with frequent rainfall and significant drops in temperature. Spring followed with similar rainfall and temperature patterns.
- The frequent, but not particularly abundant, rains between late April and mid-June favored early and vigorous growth of the vines, despite the important lowering of temperatures during the beginning of May. This early beginning of the vineyard's growth gradually came back into balance during July.
- A warm summer with positive temperature swings from daytime heat to evening and nighttime coolness assisted in the development of the aromatic components of the two grape varieties.
- Harvest of the Chardonnay began the last ten days of August and was followed by the Grechetto harvest, two weeks later as usual, and ended in mid-September.

HISTORICAL

- The grapes were harvested from 15-20 year old vines at Antinori's Castello della Sala estate. Elevations range between 656 and 1,312 feet.
- The first vintage of Cervaro, the 1985, was released in 1987. The wine's name translates as "Stag of the Hall," taken from the 14th century feudal owners of Castello della Sala. The Antinori family purchased the estate in 1940.
- Cervaro della Sala has won numerous awards, including the coveted Tre Bicchieri from Gambero Rosso, Italy's leading wine magazine.

VINIFICATION

- The grapes were picked during very early morning hours to ensure they would be cool upon arrival.
- After a brief cold maceration (4 hours), the must went into stainless steel tanks before going into oak barrels.
- Three months later, the Chardonnay went back into stainless steel tanks to be blended with the Grechetto (which had been fermented separately in stainless steel).
- After bottling, the wine was aged for several months before release.

