



ALCOHOL: 12.5%

BLEND:

92% Chardonnay, 8% Grechetto

UMBRIA IGT

2018 Castello della Sala Cervaro della Sala Chardonnay

VINTAGE NOTES

- The 2018 vintage was distinguished by light precipitation that favored vine growth.
- January was mild with rainfall, while February and March had snow followed by rains which contributed to the supply of ground water in the soil.
- The summer climate was characterized by excellent temperature swings which favored a gradual and continuous ripening of the crop.
- The picking of the Chardonnay began towards the second week of August while the Grechetto was harvested during the first days of September.

VINEYARD NOTES

- 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.
- Cervaro della Sala has won numerous awards, including the coveted Tre Bicchieri from Gambero Rosso, Italy's leading wine magazine

HISTORY NOTES

- The first vintage of Cervaro, the 1985, was released in 1987. The wine's name translates as "Stag of the Hall."
- 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

WINEMAKING NOTES

- After a brief cold maceration, 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.
- After bottling, the wine was aged for several months before release.

TASTING NOTES

The 2018 vintage was characterized by a warm climate. The nose of this white wine offers notes of chamomile, accompanied with a savory palate of delicate vanilla and butter sensations which transition gracefully into hints of tropical fruit.