



Cervaro della Sala



- Origin:** Umbria - Indicazione Geografica Tipica
- Vintage:** 2006
- Grapes:** 85% Chardonnay, 15% Grechetto
- Climate Vintage:** The winter was quite cold, particularly the minimum temperatures, while the mild, well-balanced spring weather allowed good foliage development. This year, like the last three years, this phenological phase was slightly delayed. Fruit setting and flowering took place normally thanks to steady high temperatures. July and August were warm without peaks of heat so the grapes ripened gradually and steadily although they were slightly behind at the time of harvesting. Like 2005 there was plenty of rain enabling the plants to avoid stress due to lack of water in summer. The grapes ripened healthily without damage from the rain in August. The Chardonnay harvest began in the second half of August and continued throughout the month of September. All the grapes showed a good level of sugar and balanced acidity and polyphenolic components.
- Vinification:** The grapes originate from 15-20 year-old vineyards surrounding Castello della Sala, at altitudes between 200 and 400m a.s.l., on land of Pliocene origin and rich in marine fossils with some clayey infiltration. Once picked the grapes were placed in a refrigerated conveyor to ensure they remained at a low temperature for destemming and crushing. The varieties were fermented separately and in order to increase the range of aromas, the must remained in contact with the skins for 8-12 hours at 10°C. The must was then transferred into new 225-litre French oak barriques (Alliers & Tronçais) where alcoholic fermentation took place for 14 days. The wine remained on the lees in barriques for about 6 months, during which malolactic fermentation was completed. It was then blended and bottled. Bottle ageing lasted a further 10 months in the traditional Castello della Sala cellars before release on the market. Alcohol : : 13% Vol.
- History:** Il Cervaro takes its name from the noble family who owned Castello della Sala during the 14th century: Conti Della Cervara. Antinori purchased the estate in 1940. The first vintage of Cervaro della Sala produced was 1985, released on the market in 1987. This wine won countless prizes and received significant acknowledgement of the steady quality demonstrated.
- Taste:** Vibrant aromas of citrus fruit, pineapple, pears and acacia flowers blend on the nose. The rounded palate has sweet hints of hazelnut butter but is also minerally and lingering. This wine will age and develop very well.

