



Cervaro della Sala 2023

Classification

Umbria IGT

Vintage

2023

Climate

The 2023 growing season began with mild winter weather and very little rainfall. Spring was defined by higher-than-average levels of precipitation, which restored balance to groundwater reservoirs and delayed budbreak and vine growth. Flowering took place towards the end of May and fruit set one week later, about 7 days later than seasonal averages. Weather conditions from mid-July throughout the month of August were hot with optimal temperature swings between day and night ensuring a gradual and regular ripening phase. Chardonnay for Cervaro della Sala began during the last half of August. The grapes were fully mature, with outstanding freshness and had an excellent aromatic profile. Grechetto was harvested three weeks later, towards mid-September.



Vinification

The vinification cellar was designed to take full advantage of gravity flow; a concept that allows the harvested berries and fermentation processes to be vinified as gently as possible without the use of mechanical pumps. The grapes are harvested in the early morning hours to preserve the purity of the fruit and protect it from elevated daytime temperatures. The must, which underwent maceration on the skins at a temperature of 10 °C (50 °F) for about four hours, is first transferred by gravity flow into decantation tanks where clarification takes place, then transferred into barriques where alcoholic fermentation occurs followed by partial malolactic fermentation. In February, Chardonnay is ready to be transferred back into stainless steel vats and blended with Grechetto, which was fermented separately and did not age in oak. Afterwards, Cervaro della Sala is aged in the bottle for several months in Castello della Sala's historic cellars before being released for sale.

Historical Data

The name Cervaro comes from the noble family that owned Castello della Sala during the 14th century, Monaldeschi della Cervara. A blend of Chardonnay grapes and a small quantity of Grechetto make a wine that can age over time and represent the elegance and complexity of this unique estate. Cervaro della Sala is one of the first Italian wines to have malolactic fermentation and aging take place in barriques. The first vintage of Cervaro to be produced was the 1985 vintage.

Tasting Notes

Cervaro della Sala 2023 is light straw yellow with greenish hues. The nose offers notes of acacia blossoms, bergamot oranges, citron and ginger together with delicate hints of buttered bread and flint. The palate is refined, elegant and energetic: its savory character is sustained by outstanding freshness. The finish is harmonious, delicate and defined by notes of tropical fruit, roasted hazelnuts and hints of spices. An exceptional vintage, vertical and refined.