



Classification:

Orvieto DOC Classico Superiore

Blend:

50% Grechetto, 25% Procanico, 25% Pinot Bianco, Viognier

Climate:

The growing seasonal was an atypical one: a July with sunny - but not particularly warm - days together with nights with temperatures generally below 18° centigrade (64° Fahrenheit) was followed, in contrast, by an August which was characterized by hot and humid daytime weather and nights with very little temperature swings compared to daytime levels. Fortunately, the well developed leaf canopy along with a reasonable supply of ground water, helped to avoid such phenomenon as grape burn or shriveling of the berries.

The continuation of high temperatures required great timeliness in picking operations which started with Grechetto in early September and ended with Procanico a few weeks ago.

Above and beyond this unusual weather, the 2011 vintage gave rich grapes with good acidity levels from which fragrant and elegant wines were produced. In addition, a balanced level of alcohol suggest that the wines will age well in the future.

Vinification:

The yield per hectare of the grapes utilized for this wine was a particularly low one, seven tons per hectare. The grapes, picked with sugar levels slightly higher than the average, were rapidly brought to the cellars and the different varieties fermented separately. In order to achieve wines with good levels of extract and aroma, a part of the must was given a six hour period of skin contact at a temperature of 10° centigrade (50° Fahrenheit). This part was then added to the must obtained from the direct pressing of the grapes and both then went into temperature-controlled stainless steel tanks, where fermentation temperatures were held to a maximum of 16° centigrade (61° Fahrenheit). After the first rackings, the wine - in order increase its structure, elegance, and mineral character - remained on its lees for several months, up until the moment of the final blending, at 12.5° of alcohol, and successive bottling.

Historical data:

The Castello della Sala estate is located at approximately 10 miles (18 kilometers) from the city of Orvieto. The castle is an excellent example of medieval military architecture and its vineyards enjoy an ideal microclimate for varieties which require cooler than average temperatures, as those utilized for white wines.

The first vintage of Castello della Sala Orvieto Classico was the 1990. With the 1997 vintage the wine became an Orvieto Classico Superiore, a category introduced in that year. The category requires that yields be considerably lower than those for a normal Orvieto DOC wine, that the grapes be harvested only when fully ripe, and that the commercial release be delayed until the March following the vintage.

Tasting notes:

A straw yellow in color and endowed with both floral notes and warmer aromas which recall ripe tropical fruit, the wines is savory and mineral on the palate, pleasurably soft, and with a long and rich finish and aftertaste.