

Antinori

The Antinori Cervaro della Sala is a distinguished wine from the Umbria IGT classification, showcasing the exceptional quality and elegance of the Castello della Sala estate. This wine blends Chardonnay and Grechetto, offering a unique expression of the region's terroir.



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vinsus



Cervaro della Sala 2023

Umbria, Italy

Region and Vineyards

The **Castello della Sala** estate is located in the **Umbria** region, near Orvieto, and is renowned for its historical significance and premium vineyards. The growing season in Orvieto started with warmer temperatures and dry conditions during both winter and spring. June experienced no precipitation and several heat spikes, yet the vines did not suffer from drought stress due to the favorable pedoclimatic conditions of the estate's vineyards.

Winemaking

The vinification process at **Castello della Sala** is designed to take full advantage of gravity flow, which allows for gentle handling of the harvested berries and fermentation processes without mechanical pumps. The grapes are harvested in the early morning to preserve the purity of the fruit and protect it from high daytime temperatures. The must undergoes maceration on the skins at a temperature of **10°C (50°F)** for about four hours, followed by decantation and clarification in tanks.

Alcoholic fermentation takes place in barriques, followed by partial **malolactic fermentation**. In February, the Chardonnay is transferred back into stainless steel vats and blended with Grechetto, which was fermented separately and did not age in oak. The final blend is aged in the bottle for several months in the historic cellars of Castello della Sala before being released for sale.

Tasting Notes

Cervaro della Sala is a light straw yellow in color with greenish hues. The nose presents slight smoky notes of cedar and flint followed by floral hints of Spanish broom and mimosa blossoms. The palate is vibrant and fresh, characterized by notes of vanilla, lemon butter, and small pastries. Cervaro della Sala has outstanding aging potential but can be enjoyed immediately.

Alcohol :13,00 %

Composition: 85% Chardonnay,
15% Grechetto



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Did you know?

The name **Cervaro** comes from the noble **Monaldeschi della Cervara** family that owned Castello della Sala during the 14th century. Cervaro della Sala is one of the first Italian wines to undergo malolactic fermentation and aging in barriques. The first vintage of Cervaro was produced in 1985, making it a pioneering wine in Italian winemaking.

Wine Pairing Ideas

- **Grilled Scallops with Lemon Butter:** The richness of the scallops pairs beautifully with the wine's creamy texture and citrus notes, enhancing the overall dining experience.
- **Risotto with Asparagus and Parmesan:** The creamy risotto and fresh asparagus complement the vibrant acidity and subtle oak flavors of the Chardonnay.
- **Roasted Chicken with Herbs and Garlic:** The savory, herbaceous flavors of roasted chicken enhance the wine's complex aromatic profile, creating a harmonious pairing.
- **Goat Cheese Tart with Caramelized Onions:** The tangy goat cheese and sweet caramelized onions bring out the floral and buttery notes of the wine, making for a delightful combination.



Vinous (Antonio Galloni) (VN) : **95 Points (2023)**

Youthfully coy, the 2023 Cervaro della Sala blows off an air smoky reduction to reveal depths of crushed yellow apples, sesame seeds, pine shavings and nuances of vanilla custard. This is pure elegance in the glass, as silken textures envelop the palate. A bump of residual acidity maintains energy throughout, even as the 2023 tapers off tannic and potent, with a resonance of mineral-infused apricots. This is a suburb rendition of Cervaro della Sala.



Robert Parker (RP) : **94 Points (2022)**

This is Marchesi Antinori's top white wine, and it comes from the region of Umbria. The Castello della Sala 2022 Cervaro della Sala is based on Chardonnay and has a small part of the local grape Grechetto in the blend. The nose opens to a reductive note of flint or matchstick, but it lifts quickly to reveal soft orchard fruit, white peach and minty apple. There are delicately applied toasted notes with a hint of pecan or macadamia nut. To finish, you also get salty mineral notes that underline the extremely vertical or lifted personality of the bouquet. Renzo Cotarella tells me that tweaks to winemaking in recent years have attempted "to slim down the wine and not make it any bigger." This was a hot vintage, but Cervaro della Sala remains true to its leaner and meaner blueprint. However, given its accessible personality, we could expect a shorter drinking window for the 2022s.



Cervaro della Sala 2023



James Suckling (JS) : 97 Points (2021)

This is very aromatic and lifted with mineral, nougat, floral, and lightly cooked apples. Some flint and matchstick. Medium- to full-bodied with a fine phenolic and acid backbone that energizes the wine. Complex aftertaste with subtle fruit and pastry at the end. This will age beautifully but hard not to drink now.

