

Cervaro Della Sala Antinori



Description:

Cervaro della Sala is Antinori's flagship white wine, produced at the historic Castello della Sala estate in Umbria from a blend of Chardonnay and Grechetto. Pale gold in colour, it offers layers of ripe peach, citrus and pineapple, complemented by notes of vanilla, hazelnut and a subtle flinty minerality. Rich and beautifully textured, the palate is balanced by vibrant acidity, giving the wine remarkable elegance, complexity and outstanding ageing potential.

Tasting notes:

Peach, Pineapple, Lemon, Hazelnut, Vanilla, Flint

Allergens:

Contains sulphites.

Dish Pairing:

- Roast turbot
- Lobster with butter sauce
- Roast chicken with tarragon
- Aged Comté or Gruyère

Talking Point:

First produced in 1985, Cervaro della Sala was one of the pioneering Italian white wines to demonstrate that Chardonnay could produce world-class, age-worthy wines outside Burgundy. It takes its name from the noble Monaldeschi della Cervara family, who owned Castello della Sala during the 14th century. Today it remains one of Italy's most celebrated white wines, combining international winemaking techniques with the indigenous Grechetto grape to create a style that is unmistakably Italian.