PLANETA

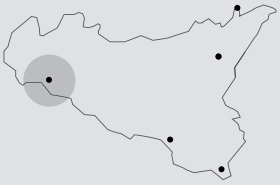
Alastro 2019

Denomination: Menfi DOC

80% Grecanico and 20% Sauvignon Blanc

Named after a wildflower that grows around our winery - is a blend mainly of Grecanico with a small percentage of a distinctly aromatic variety: Sauvignon Blanc. Splendidly aromatic, delicately structured, with aromas of tropical fruit, fresh citrus and white flowers.

FIRST VINTAGE	DISTRICT OF WINEYARD	VINEYARD	WINERY
1995	Sambuca di Sicilia (Agrigento)	Ulmo	Ulmo



Ulmo
MENFI

VINEYARD: Ulmo.

VARIETY: Grecanico and Sauvignon Blanc.

TYPE OF SOIL: Average texture, from moderately deep to deep with abundant stones, slightly limey and with sections of dark organic soil.

ALTITUDE: 200-250 m a.s.l.

YIELD PER HECTARE: Grecanico 100 quintals Sauvignon Blanc 75 quintals.

TRAINING SYSTEM: Spurred cordon..

PLANTING DENSITY: Grecanico 3,800/4,500 vines per hectare. Sauvignon Blanc 3,800 vines per hectare.

HARVEST PERIOD: Grecanico 25-28 September. Sauvignon Blanc 30-31 August.

VINIFICATION: after destalking and soft pressing, the must is decanted at a low temperature and ferments at 15^{0}C; when fermentation has finished it matures on the lees for up to 6 months in stainless steel vats where a batonneur holds the lees in suspension.

BOTTLING PERIOD: January.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,90 gr/l.

PH: 3,41

AGING CAPACITY: to drink at once or age for 4-5 years; Grecanico has a surprising aging capacity.

BOTTLE SIZE: 0.75 l.

TASTING NOTES: The 2019 vintage of our Grecanico has given its best through an exceptional balance between strength and elegance. On the nose the mineral and floral notes are perfectly integrated with each other, aromas of cedar, melon, pears and wild white flowers, boxwood. In the mouth it is vibrant, but creamy and silky with a white peach note.

MATCHING: The contrast between savoury and sweetness confers a gastronomic strength that makes it suitable for matching with simple dishes such as a warm seafood salad as well as with more complex ones like a spicy Asian dish with sweet sour sauce. It can be matched with appetisers of Mediterranean cooking and with vegetarian cookery. Serve at 10^0 C.