

PLANETA



Nocera 2016

Denomination: Sicilia DOC

100% Nocera

This noble vine is cultivated on just a few hectares in the province of Messina, facing the sea and of historic importance.

La Baronia on Capo Milazzo is a spectacular vineyard surrounded by the sea, by ancient olive trees and with views to the Aeolian islands.

A marine red wine, with aromas of Mediterranean macchia, myrtle and garrigue.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
2015	Milazzo (ME)	La Baronia	La Baronia (ME)



VINEYARD: La Baronia.

VARIETY: Nocera

TYPE OF SOIL: of alluvial origin, the soils are loose, dark, deep and with little structure, generally rich in small areas of lime.

ALTITUDE: 30 metres above sea level.

YIELD PER HECTARE: 65 quintals.

TRAINING SYSTEM: Spurred cordon and supported alborello.

PLANTING DENSITY: 5,000 vines per hectare.

HARVESTING PERIOD: 18th September.

VINIFICATION: the grapes are gathered by hand into 14kg crates and as soon as they arrive at the winery pass to the sorting table for selection, then for destalking. They ferment in stainless steel and remain on the skins for 7 days at 25°C with continual mixing throughout. Racking with soft pressing follows, and the wine thus obtained carries out its malolactic fermentation in stainless steel.

MATURATION: stainless steel.

BOTTLING PERIOD: July

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,35 gr/l.

PH: 3,48.

AGING CAPACITY: To drink at once or to mature up to 5/7 years.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: Deep and intense ruby red reflections. On the nose the wine is original and different from others; white pepper, geranium and summer fruits, plums and ripe Noto figs. On the palate it is soft and persuasive, the typical style of this ancient Sicilian grape variety and definitely to be experienced. The vines are still young and so also the structure of the wine, which however remains utterly original.

MATCHING: Perfectly matched with any grilled meat.