

PLANETA

Terebinto 2017

Denomination: Menfi DOC

100% Grillo



The terebinth is a shrub with glossy fronds, always associated with Sicily and the Mediterranean countryside from east to west. The Planeta Terebinto is a single-variety Grillo; aromatic and intense on the nose with notes of pink grapefruit, balanced and complex on the palate.

FIRST VINTAGE	DISTRICT OF VINEYARDS	VINEYARDS	WINERY
2016	Menfi (Agrigento)	Gurra	Ulmo



VINEYARDS: Gurra

VARIETY: Grillo

TYPE OF SOIL: Lime and much chalk

ALTITUDE: 75 m above sea level

YIELD PER HECTARE: 70 quintals

TRAINING SYSTEM: Guyot

PLANTING DENSITY: 5000

HARVEST PERIOD: 10-13th September

VINIFICATION: after destalking and soft pressing, the must is decanted at a low temperature and ferments at 15°C; when fermentation is complete, maturing on the lees for 6 months in stainless steel vats where a bâtonneur keeps the lees in suspension

BOTTLING PERIOD: March

ALCOHOL CONTENT: 14% vol.

TOTAL ACIDITY: 5,90 gr/l.

PH: 3,29

AGING CAPACITY: for immediate drinking or to mature up to 4-5 years

BOTTLE SIZE: 0,75 l

TASTING NOTES: A particularly aromatic Sicilian variety, with aromas of apricots, loquat, bee wax and algae. Light yellow colour with green hints; fresh and lively in spite of a notable level of alcohol.

MATCHING: raw fish, pasta with sea urchins, fried vegetables and fish. Also good with creamy white cheese as well as vegetables with dips.