

# Didacus



NAME OF THE WINE: DIDACUS  
GRAPE VARIETY: CHARDONNAY 100%  
DENOMINATION: SICILIA MENFI DOC

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VINTAGE: 2015	CLONE: R8
YEAR OF PLANTATION: 1985	ROOT STOCK: 1103 P
DISTANCE BETWEEN VINES: 2,20 X 1,2	TRAINING SYSTEM: Espalier
VINES PER HECTARE: 3.787	PRUNING SYSTEM: Guyot

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TYPE OF SOIL: 61,9% clay; 29% loam; 9,1% sand

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REACTION OF SOIL:	Alcaline pH 8,35
ORGANIC MATTER IN THE SOIL:	Poor
AVERAGE BABO ENTERING:	19,70
YIELD PER VINE:	1,050 kg
AVERAGE WEIGHT PER BUNCH:	147

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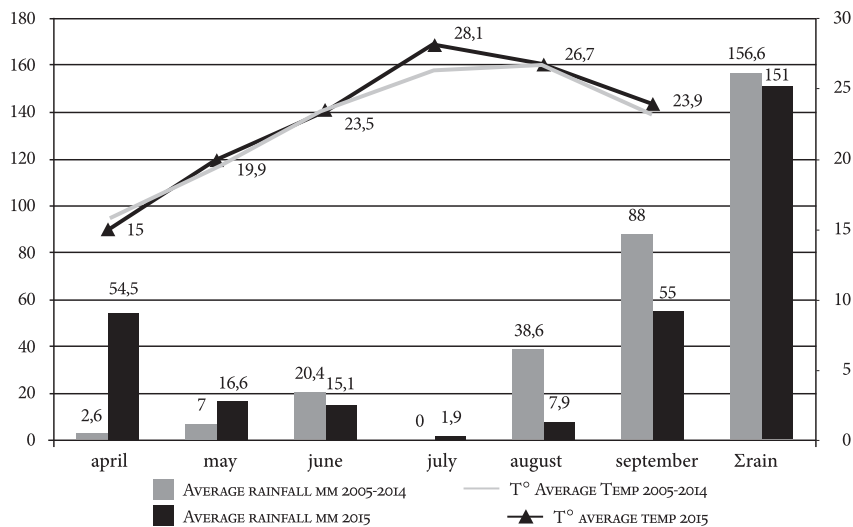
DATE OF HARVEST	FIRST SPROUTING	FIRST FLORESCENCE	BEGINNING OF FRUIT SET	BEGINNING OF VERAISON
<b>2<sup>nd</sup> and 3<sup>rd</sup></b> SEPTEMBER 2015	<b>16<sup>th</sup></b> MARCH 2015	<b>04<sup>th</sup></b> MAY 2015	<b>18<sup>th</sup></b> MAY 2015	<b>09<sup>th</sup></b> JULY 2015

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## 2015 HARVEST NOTE

**Weather conditions** were fairly uniform over all of Sicily, with a **winter** which was not too cold and an averagely abundant spring rainfall, a very favorable **spring** creating the conditions for an excellent setting, with no humidity and thus with very low presence of fungal diseases and insects; thanks to this, the 2015 vintage will certainly be remembered both for the health of the vines and the ease of the wine-making process. The **summer**, particularly the beginning, was dry and not excessively hot while the great heat arrived rather later and for a shorter period than the rest of Italy, extending for perhaps two weeks until the beginning of August. Then, almost on the eve of a possible early harvest, plentiful rain arrived more or less in the whole of Sicily, which refreshed vines, land and people.

2015 COMPARED TO THE LAST TEN YEARS



TYPE OF HARVEST

By hand in 14 kg bins

GRAPES PROCESSING

Refrigerated in storage room for 12 hours; hand selection on table with a 14% discard; sound grapes sent to press

PRESSING

80 quintals pneumatic press; maceration in press for 3 hours at about 13°C; must yield approximately 57%

MUST PROCESSING

Static decantation at 10°C for 48 hours; pouring only of the clear must; inoculation with *s. cerevisiae* yeast; transfer in barriques after the beginning of fermentation at 14°C

FERMENTATION

From 8th September for 10 days; temperature inside the barriques 19 – 22°C

FERMENTATION MATERIALS

Specifically selected Remond barriques; 80% new and 20% of 2014; medium toast; forests of origin of the oak Nevers, Vosges and Allier

WORK IN THE BARRIQUES

A weekly batonnage every 6 months;  
one batonnage every two weeks for the remaining aging period

MALOLACTIC FERMENTATION 70% Run

EMPTYING OF BARRIQUES 30th June 2016 (10 months in total)

DATE OF BOTTLING 22nd July 2016

pH OF THE WINE: 3,34 – ALCOHOL CONTENT: 13,55 – TOTAL ACIDITY: 5,45 – MALIC ACID: 0,8 g/l.

PLANETA