

Alastro 2021

Menfi DOC

85% Grecanico e 15% Sauvignon Blanc

Named after a wild flower which grows around our winery, this is a blend based on Grecanico mixed with a small percentage of a notably aromatic variety, Sauvignon Blanc. It is one of Planeta's great classics, delicately structured, and has been in production since the first vintage in 1995.



FIRST VINTAGE
1995

DISTRICT OF VINEYARD
Sambuca di Sicilia (AG)

VINEYARD
Ulmo

WINERY
Ulmo



CERTIFIED
SOSStain®;
10.1 B



TYPE OF SOIL: medium textured soils, moderately deep and at a depth with abundant structure of pebbles, generally limey with areas of dark, vegetable matter.

ALTITUDE: 200 – 250 metres above sea level.

YIELD PER HECTARE: Grecanico 100 quintali; Sauvignon Blanc 80 quintali.

TRAINING SYSTEM: espalier with Guyot pruning system.

PLANTING DENSITY: Grecanico 3.800/4.545 plants per hectare; Sauvignon Blanc 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOSStain® protocol; ground cover with clover, vetch, yellow mustard and wild plants to increase the organic substance and nitrogen content, assisting the welfare of the soil's microfauna; plant health protected by small quantities of sulphur and copper; phytophages attacked with useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: Grecanico 25th-28th September; Sauvignon Blanc 30th-31st August.

VINIFICATION: The grapes are picked by hand- Grecanico in 18kg crates, Sauvignon Blanc in 14kg crates – transferred immediately to the winery and refrigerated at about 12-14 °C. They are then destemmed, crushed and sent to soft and rapid pressing. The must obtained remains at 3-5 °C for 4/5 days, then the clear part is decanted and

ferments at about 14 °C for 18/20 days. At the end of fermentation in stainless steel tanks of 103/235 hl, after about 10 days, the wine is finally decanted, leaving it on the finest lees with weekly stirring and is then bottled.

MATURATION: stainless steel.

BOTTLING: January 2022.

ALCOHOL CONTENT: 12,45% vol.

TOTAL ACIDITY: 6,05 g/l

PH: 3,38

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

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 400 g

CORK: single piece natural cork; DIAM®; NORMACORC®.

TASTING NOTES: This vintage's Grecanico has given its best result through an exceptional balance between strength and elegance. On the nose the mineral and floral notes are perfectly integrated, the aromas of cedro, melon, pears and wild white flowers, and boxwood are notable. In the mouth it is lively but silky and creamy with notes of white peach.

PAIRING: the contrast between flavour and sweetness confers a gastronomic strength which renders it suitable for pairing with simple dishes such as a warm salad of seafood as well as with more complex dishes like spicy Asiatic dishes with sweet-sour sauce. It can also be paired with pasta dishes from the Mediterranean cuisine and with vegetarian recipes.

NOTES ON THE VINTAGE - MENFI 2021

The 2021 vintage at Menfi began on 8th August, with the Chardonnay harvest.

The 2020 vintage in Sicily was of high quality but low production. Due to this the vines were well prepared to confront the following years.

After more than 10 years of sustainable agriculture and several years of converting to organic cultivation, everything went very well for Planeta and the climate came to assist.

Budding occurred slightly earlier than usual but the spring weather did not encourage this precocious start; the harvest began only a week early.

During the summer months which are crucial for quality in Sicily, although there are several very hot days, numerically there were fewer days of excessive heat compared with years such as 2017.

What actually determined the decidedly successful vintage was the rainfall, abundant for Sicilian summers, in June, July and August. In between there were dry days, perfect for the harvest – a magic wand!

This rain mitigated the effects of the heat and produced a special harvest at Menfi. Here in the west we had the very best of quality, in particular for the white Sicilian grapes – Grillo and Grecanico – which loved the dry spring and well-timed rainfall. Also for some French red varieties on the hills (Cabernet Franc and Merlot, but Syrah most of all which excelled) with colour and tannins of great quality. The grapes were perfectly healthy; the quantity more or less between that of the harvests of 2020 and 2018; generally an average production for regular harvest. Here Planeta recorded NO fall in production.