

Allemanda 2022

Noto DOC

100% Moscato Bianco

Allemanda is a baroque opening dance, and we imagine this version of Moscato Bianco, as a perfect aperitif wine. It has no sugary residues, an enhanced aromatic profile and is a pleasure to drink. The vines are cultivated according to the criteria of sustainability and organicity, and together with careful vinification, respecting and protecting the aromatic profile, have made it possible to produce, even in the southernmost part of Sicily, a white wine with aromas which carry us back in time.



FIRST VINTAGE
2012

DISTRICT OF VINEYARD
Noto (SR)

VINEYARDS
Buonivini - Agliastro

WINERY
Buonivini



CERTIFIED
Organic Wine; SOStain®;
10.1 B



TYPE OF SOIL: soils composed of lime marl, small-sized with abundant structure; fine textured with areas of light coloured chalk.

ALTITUDE: 40 metres above sea level

YIELD PER HECTARE: 90 quintal.

TRAINING SYSTEM: espalier with Guyot pruning system.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOStain® protocols; the ground planted with broad beans, vetch and wild flowers to increase organic and nitrogen content and enhance the vitality of the soil's microfauna; small quantities of sulphur and copper to promote healthy plants; prevention of phytophages with useful insects, sexual confusion and applications of natural restoratives such as zeolites, kaolin and vegetable extracts.

HARVESTING PERIOD: 5th–12th August

VINIFICATION: the grapes are gathered by hand into crates and refrigerated for a night at about 8/10 °C. They are then selected by hand, destalked and sent to be pressed, avoiding a first pressing and any consequent stress.

The must obtained remains at about 7/8 °C for 3/4 days, then the clear part is decanted and ferments at about 15 °C for 20/25 days. When fermentation is complete after about 10 days in stainless steel tanks of 100 and 195 hl, the wine is

decanted for the last time, leaving it on the finest lees with weekly stirring. In February, after about four months, it is bottled.

FIRST BOTTLING: March 2023.

ALCOHOL CONTENT: 12% vol.

TOTAL ACIDITY: 5,65 g/l

PH: 3,26

AGEING CAPACITY: best drunk young.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 440 g

CORK: Stelvin® Deluxe.

TASTING NOTES: very light yellow with green reflections. Jasmine, rose petals, citrus, pink grapefruit and aromas of the sea. Fresh and fruity in the mouth, balanced and elegant.

PAIRING: an aperitif wine, and thus to be drunk in various contexts. From simple almonds from Noto, to retain the local theme, to the olives of Nocellara del Belice, to cheeses like vastedda or fresh tuma. Also with raw fish in different dishes, or with spicy food for a contrast in matching. Its fragrant aromas are enhanced by the soft-fruity contrast of the sea: luxurious on a herring salad, delicate on a caprese. Extraordinary with prawns and other breaded shellfish, such as a cream of tomato and lobster. Sunny and convivial, it considerably improves a Valencia paella, a fish *couscous* or tagliolini with sea-urchins.

NOTES ON THE VINTAGE - NOTO 2022

Sicily and Planeta record a great quality 2022 harvest. An average production lower by about 12% and a dry summer which determined extremely healthy grapes, with a very low fungal load. A harvest that - despite extreme weather conditions - magically balanced out: the very heavy late autumn rains made up for the winter drought; the high average temperatures of June and July were offset by an ideal August - October. From chaos to peace.

Winter was dry and there was abundant, blissful rainfall both in May and in September. Therefore, harvest was of surprisingly high quality thanks to the early use of irrigation and good canopy management. Production, unlike the other areas of Sicily, was 5-10% higher than the average. We were rewarded by an excellent production of Moscato that was harvested early to preserve its aromas. An almost perfect 2022 harvest in Noto.