

# Chardonnay 2020

Menfi DOC

100% Chardonnay

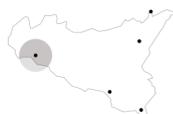


**FIRST VINTAGE**  
1994

**DISTRICT OF VINEYARDS**  
Sambuca di Sicilia (AG)

**VINEYARDS**  
Ulmo, Maroccoli

**WINERY**  
Ulmo



**CERTIFIED**  
SOStain®;  
10.1 B



*A wine which has become the illustration of changes in Sicilian wine. It was created from a wish to compete in the world production of this noble and widespread vine. After a long process beginning in 1985, full of surprises and successes, today Planeta's Chardonnay is an icon for the whole of Sicily. The vines of Ulmo and Maroccoli, from which it is made, are unique for position and terroir. Fermentation and aging in French wood, with precision and care, present us with a wine unique for its grace and power.*

**TYPE OF SOIL:** Ulmo's soil is of average texture, moderately deep and at depth with abundant structure composed of pebbles, average lime with sections of dark, vegetable soils.

At Maroccoli the soil is limey with structure of average dimension, a little chalky with abundant lime sections.

**ALTITUDE:** Ulmo 250 metres above sea level; Maroccoli 415 metres above sea level.

**YIELD PER HECTARE:** Ulmo 70 quintal; Maroccoli 75 quintal.

**TRAINING SYSTEM:** espalier with Guyot pruning system.

**PLANTING DENSITY:** Ulmo 4.545 plants per hectare; Maroccoli 5.050 plants per hectare.

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

**HARVESTING PERIOD:** Ulmo 18<sup>th</sup> August; Maroccoli 31<sup>st</sup> August.

**VINIFICATION:** the grapes are picked by hand in 16kg crates, and refrigerated at 12-14 °C. They are then destemmed, crushed and pass to soft pressing and static sedimentation at a low temperature, 6-7 °C. The clear liquid is decanted and ferments in 225 l Allier oak barrels at about

17-19 °C for 5/7 days. At the end of fermentation the wine is refined on the primary lees, with weekly bâtonnage for the first 5 months, then every 14 days, until completion at 11 months, and is finally bottled.

**MATURATION:** in 225 l Allier oak barrels, 40% new, 30% second usage, 30% third usage.

**BOTTLING:** July 2021.

**ALCOHOL CONTENT:** 13,6% vol.

**TOTAL ACIDITY:** 5,35 g/l

**PH:** 3,36

**AGEING CAPACITY:** 8-10 years.

**BOTTLE SIZE:** 0,375 l, 0,75 l, 1,5 l, 3 l

**WEIGHT OF BOTTLE:** 750 g (0,75 l)

**CORK:** single piece natural cork.

**TASTING NOTES:** A single-variety Chardonnay which clearly demonstrates the characteristics which have made it so well known. From the rich light gold colour, deep but transparent, the pleasing contrast of creaminess and crunchiness which is evident on tasting can be anticipated. It is indeed a soft white wine supported by a refreshing note of acidity which accompanies every sip. A slight mineral touch harmoniously combines the flavour of ripe yellow peaches, acacia honey and marzipan with peaty, cereal and toasted aromas which appear at the powerful and balanced finish.

**PAIRING:** Try it for a change with just-seared foie gras or with roast veal and mushroom sauce.

## NOTES ON THE VINTAGE - MENFI 2020

Never before this 2020 vintage has our team lived so close and with such attention to a harvest. We have to say 'from necessity comes virtue'; the vineyard was at the centre of our lives and of our care. Nature never stops, unlike humanity, and we followed on behind. While it almost seemed to apologise, we were supported by well-timed rainfall and a particularly mild summer in the whole of Sicily. This gave rise to a memorable harvest, somewhat miserly in quantity but really perfect on grounds of quality.

After the peculiar late harvest of 2019 at Menfi, we returned to normality, at least as far the dates were concerned. We began the harvest on 10<sup>th</sup> August and gathered these special grapes for the following six weeks. In this area three factors produced a harvest of superior quality grapes; first of all the perfect distribution of rainfall during the year, when we had abundant rain during a mild winter and then a perfectly dry period during the growth of the fruit which allowed a naturally controlled progress. The second and third factors were a summer without excessively hot spells and a naturally low yield – together they brought concentration, a harbinger of quality. This rare concatenation of circumstances produced the very best of white grapes. The low yield produced great balance for Chardonnay, whose grapes yielded the least in quantity ever.