

Chardonnay 2021

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: 9th-25th 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 2022.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 6,15 g/l

PH: 3,28

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 2021

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

The 2020 vintage in Sicily was of high quality but low production. For this reason the vines had sufficient strength to confront the following year.

After more than ten years of sustainable agriculture and several years of conversion by Planeta, it was the first year of organic certification. Everything went extremely well and the climate was a great help. Budding occurred slightly earlier than usual but the onset of spring did not accentuate the process; we arrived at harvesting about a week early. During the summer months – crucial for quality in Sicily – it is true that there were some very hot days but also that, numerically, there were fewer extremely hot days than in years such as 2017.

What made the harvest definitely promising was the amount of summer rainfall, which was abundant for a Sicilian summer, in June, July and August. In between, dry days which were perfect for harvesting. A magic wand!

These rains mitigated the effects of the heat and presented us with a very special harvest at Menfi. Here in the west we had the best quality that could be hoped for, particularly with the white Sicilian grapes which benefitted from the dry spring and well-timed rainfall. Perfectly healthy grapes, in quantity more or less between that of the 2020 and 2018 harvests, and generally the average production of a regular harvest. Here at Planeta we do not have to record a fall in production.