

Chardonnay 2022

Menfi DOC

100% Chardonnay



FIRST VINTAGE
1994

DISTRICT OF VINEYARD
Sambuca di Sicilia (AG)

VINEYARDS
Ulmo, Maroccoli

WINERY
Ulmo



CERTIFIED
Organic wine: 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, cultivated according to the criteria of sustainability and organicity, 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: 10th-31st 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: June 2023

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5,50 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 2022

Sicily and Planeta record a great quality 2022 harvest. An average production lower by about 12% (to be better defined in the different areas) 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. In Menfi and Sambuca di Sicilia, the agricultural year began with exceptionally intense rains in November and December 2021. So the soils, in early winter, became cold while being waterlogged, and this delayed budbreak quite a bit. On the one hand, it rained much less in the winter, from January to March, than in the ten-year average, on the other, late spring gave a fair amount of rainfall - with May above the average - which protected the grapes from June and July, that were decidedly hot, more in average temperatures than in peaks, lower than 2021, albeit with a thermal sum of 1.5 degrees higher than the ten-year average. August did not deviate from the average and granted a regular opening of the harvest season that, thanks to the favorable weather, proceeded in a smooth way, without interruptions or difficulties. Some rainfall in September helped us complete the frame of a nearly perfect ripening of the grapes. Chardonnay: aromatic and intense. The golden rule that a lower production equals better quality, in Menfi/Sambuca di Sicilia in 2022 has been confirmed: we file a harvest with a 16% drop but with excellent quality.