

# Cometa 2021

Menfi DOC

100% Fiano



FIRST VINTAGE  
2000

DISTRICT OF VINEYARD  
Menfi (AG)

VINEYARDS  
Gurra, Dispensa

WINERY  
Ulmo



CERTIFIED  
SOSain®;  
10.1 B



*A great white wine from southern Italian grapes, comparable with great white wines of the world; this was the initial project. Thus began our experiments with Fiano during the 1990's, a noble and ancient vine with origins in Campania. And thus Cometa began, the best expression in a unique and original way of the characteristics of this extraordinary vine. Intense and fruity aromas, its great structure and minerality today make it one of the most important white wines of southern Italy.*

**TYPE OF SOIL:** At Dispensa, moderately deep and tending to chalkiness, scant almost absent structure, moderate lime; at Gurra, moderately deep with little lime, absent structure and very chalky.

**ALTITUDE:** Dispensa 75 metres above sea level; Gurra 35 metres above sea level.

**YIELD PER HECTARE:** 70 quintal.

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

**PLANTING DENSITY:** 4.545 plants per hectare.

**METHOD OF CULTIVATION:** according to the criteria of organic agriculture and SOSain® protocol; ground cover with beans, vetch and wild plants to increase organic substance and nitrogen content, assisting the vitality of the soil's microfauna; plant health assisted with sulphur and copper in minimal quantities; phytophages deterred by useful insects, sexual confusion and applications of natural restoratives such as zeolite, kaolin and vegetable extracts.

**HARVESTING PERIOD:** 25<sup>th</sup>-28<sup>th</sup> September.

**VINIFICATION:** the grapes are gathered by hand in 15 kg crates and refrigerated at about 12-13 °C. Next they are destemmed, crushed and passed to soft pressing and static sedimentation in stainless steel at a low temperature, 6-7 °C. The clear part is decanted and ferments in stainless steel tanks for 90% and for 10% in 35 hl oak barrels, at about 14-15 °C for 12/14 days. At the end of fermentation the tanks are filled up with similar wine, left on the primary lees, with daily stirring

with bâtonner or shaker. In February, after about 4 months, the wine is decanted, removing the larger lees and left on the finer lees with weekly stirring. Finally it is blended and prepared for bottling.

**MATURATION:** Stainless steel and 25 hl barrels of Allier oak (second usage).

**BOTTLING:** June 2022.

**ALCOHOL CONTENT:** 13,1% vol.

**TOTAL ACIDITY:** 5,8 g/l

**PH:** 3,36

**AGEING CAPACITY:** to drink at once or keep for many years, up to 15.

**BOTTLE SIZE:** 0,75 l

**WEIGHT OF BOTTLE:** 905 g

**CORK:** Single piece natural cork.

**TASTING NOTES:** Single-variety Fiano grown on limey-chalk land which contributes to the marked aromatics of Mediterranean macchia of this variety. Between broom flowers and thyme one can trace the delicate aromas of camomile, hay, mango and pomelo. On the palate minerality with notes of lively fruit which are thirst quenching. Then the rhythm changes to become slower and more harmonious, an invitation to sip this special white wine with tranquillity enjoying its every note. The finish presents a tactile silky sensation with a refined aftertaste of ripe apricots, flowering almond and basil leaves.

**PAIRING:** With no fear of banality try with freshly caught and grilled sea bream.

## NOTES ON THE VINTAGE - MENFI 2021

The 2021 vintage began on 8<sup>th</sup> 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.