

La Segreta Il Bianco 2021

Sicilia DOC

50% Grecanico, 30% Chardonnay, 10% Viognier, 10% Fiano



FIRST VINTAGE
1995

DISTRICT OF VINEYARDS
Menfi e
Sambuca di Sicilia (AG)

VINEYARDS
Dispensa, Gurra e Ulmo

WINERY
Dispensa



CERTIFIED
SOSain®
10.1 B



La Segreta takes its name from the wood that surrounds our vineyard at Ulmo. This young fresh wine is made principally from Grecanico grapes and gains style and personality with the addition of international varieties. All the grapes are knowledgeably cultivated in vineyards owned by Planeta. La Segreta is a versatile companion for everyday drinking and for the most diverse occasions. It is a perfect approach to Sicilian wine, with the right relationship between quality and price, guaranteed by the patient work of the Planeta family, from vine to bottle.

TYPE OF SOIL: at Dispensa moderately deep, scarce almost non-existent structure, moderately limey, average fertility; at Gurra lime and much chalk; at Ulmo soils of medium texture, from moderately deep to deep with abundant structure consisting of pebbles, slightly limey, and with areas of dark vegetable soil.

ALTITUDE: Dispensa 45–75 metres above sea level; Gurra 75 metres above sea level; Gurra 210 metres above sea level.

YIELD PER HECTARE: DISPENSA 90 quintal; GURRA 80 quintal; ULMO 100 quintal.

TRAINING SYSTEM: espalier with spurred cordon and Guyot pruning system.

PLANTING DENSITY: 4.500 – 5.050 plants per hectare.

METHOD OF CULTIVATION: According to the criteria of organic agriculture and the SOSain® protocol; ground cover with berseem and underground clover, beans, vetch, mustard and wild extracts; plant health fostered with sulphur and copper in minimal amounts; phytophages attacked with useful insects and sexual confusion. **HARVESTING PERIOD:** Grecanico 7-20th

September, Chardonnay 20-31st August, Fiano 31st August, Viognier 13-20th August.

VINIFICATION: The grapes are picked and placed in small trolleys, then refrigerated at about 16-17 °C. Once in the winery they are destalked and pressed, then sent to for soft pressing.

The must obtained remains at about 8-9 °C in

static sedimentation for 36 hours, then the clear part is decanted and ferments at about 15-16 °C for 10-12 days. At the end of fermentation in stainless steel tanks of 210/264/600 hl, after about 7 days, the wine is decanted, leaving it on the finest lees with weekly stirring to favour the fixing of aromas and to increase tasting volume; finally it is blended and bottled.

MATURATION: in stainless steel.

BOTTLING: December 2021.

ALCOHOL CONTENT: 12,67% vol.

TOTAL ACIDITY: 6,20 g/l

PH: 3,21

AGEING CAPACITY: to drink when young, appreciating its evolution over the next 2 years.

BOTTLE SIZE: 0,375 l, 0,75 l

WEIGHT OF BOTTLE: 400 (0,75 l)

CORK: DIAM®; NOMACORC®; STELVIN®.

TASTING NOTES: pale yellow colour with green reflections which anticipate freshness. On the nose youthful notes of citrus and flowers, white acacia, broom, fresh grass, balanced with lively Mediterranean notes, peach, pineapple and camomile. On the palate balanced and refined, thanks to a well measured acidity.

PAIRING: excellent as a fresh aperitif and very versatile in matching with various antipasti, salads and pasta dishes based on light sauces or seafood.

NOTES ON THE VINTAGE - MENFI 2021

The 2021 harvest at Menfi began on 8th August, 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 10 years of sustainable agriculture and several years converting to organic practice for Planeta, everything went well and the climate helped us.

Budding occurred slightly early, but the spring weather did not encourage this precocity; we arrived at the harvest about a week early. During the summer months – crucial for quality in Sicily – we certainly had some very hot days, but numerically days of excessive heat were fewer than in years like 2017.

What determined a really happy harvest were a few rainfalls, abundant for Sicilian summers; one in June, one in July and another in August. In between dry days which were perfect for the harvest. A magic wand!

This rainfall mitigated the effects of the heat and produced a special vintage at Menfi. Here in the west we had the best quality that could be hoped for, particularly for the Sicilian white grapes – Grillo and Grecanico – which adored the dry spring and well-timed rainfall. The grapes were perfectly healthy; in quantity more or less between that of the 2020 and 2018 harvests, and in general an average production. Here at Planeta we did NOT register a fall in production.