

La Segreta Il Bianco 2022

Sicilia DOC

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

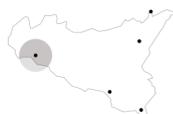


FIRST VINTAGE
1995

DISTRICT OF VINEYARDS
Menfi e
Sambuca di Sicilia (AG)

VINEYARDS
Dispensa, Gurra e Ulmo

WINERY
Dispensa



CERTIFIED
Organic Wine; SOStain®;
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 SOStain® 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 10-30th September; Chardonnay 10-30th August; Fiano 2nd September; Viognier 16-23rd 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: January 2023.

ALCOHOL CONTENT: 12,50% vol.

TOTAL ACIDITY: 5,25 g/l

PH: 3,30

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 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. Precise, aromatic and intense whites. 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.