

# La Segreta Il Rosso 2020

Sicilia DOC

50% Nero d'Avola, 25% Merlot, 20% Syrah, 5% Cabernet Franc



FIRST VINTAGE  
1995

DISTRICT OF VINEYARDS  
Menfi (AG); Noto (SR)

VINEYARDS  
Dispensa; Gurra;  
Maroccoli; Buonivini

WINERY  
Dispensa



CERTIFIED  
SOSStain®



*La Segreta takes its name from the wood that surrounds our vineyard at Ulmo. This young fresh wine composed principally of Nero d'Avola grapes, the banner of Sicilian wine, gains style and personality with the addition of international grapes. All the grapes are knowledgeably cultivated in vineyards owned by Planeta. La Segreta is the versatile companion for daily drinking, suitable for the most diverse occasions. It is a perfect approach to Sicilian wine with its good relationship between quality and price, guaranteed by the Planeta family's patient work, from vine to bottle.*

**TYPE OF SOIL:** at Dispensa moderately deep tending to chalk, almost non-existent structure, moderately limey; at Maroccoli, lime soil with rich structure of average dimension, little chalk with abundant silty areas; at Gurra, moderately deep with little lime; no structure and very chalky; Buonivini, soils consist of lime marl, abundant structure of small dimensions; fine texture with light coloured chalk pieces.

**ALTITUDE:** Dispensa 45-75 metres above sea level; Gurra 35-75 metres above sea level; Maroccoli 370-430 metres above sea level; Buonivini 40-70 metres above sea level.

**YIELD PER HECTARE:** Dispensa 80-90 quintal; Gurra 80 quintal; Maroccoli 70-80 quintal; Buonivini 70 quintal.

**TRAINING SYSTEM:** espalier with spurred cordon and Guyot pruning systems.

**PLANTING DENSITY:** 4.545-5.050 plants per hectare.

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

**HARVESTING PERIOD:** Nero d'Avola, Cabernet Franc, Syrah 8<sup>th</sup> 15<sup>th</sup> September; Merlot 30<sup>th</sup> August.

**VINIFICATION:** the grapes are picked and transported to the winery in small and medium-sized trolleys. Once at the winery they are destemmed and pressed, then sent to stainless steel vats of 114/160/213 hl.

The grapes are stirred three times a day with very brief pumpings – between 12 and 25 minutes –

according to the phase of fermentation, in order to respect the skins and the fruit as fully as possible.

The fermentation lasts 7/8 days, the temperature in the first phases is maintained at about 16-17 °C and then, when approaching the conclusion, the refrigeration is suspended and the final degrees of alcohol are achieved with temperatures between 24-25 °C.

Once the fermentation is finished, the skins are decanted. The malolactic fermentation occurs in the same vats, and once completed, between November and December, after the decanting following the malolactic, maturation begins, still in the stainless steel vats.

**MATURATION:** in stainless steel.

**BOTTLING:** May 2021.

**ALCOHOL CONTENT:** 13,15% vol.

**TOTAL ACIDITY:** 5,65 g/l

**PH:** 3,51

**AGEING CAPACITY:** to drink at once or age for 2-3 years.

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

**WEIGHT OF BOTTLE:** 400 (0,75 l)

**CORK:** DIAM®; NOMACORC®; STELVIN®.

**TASTING NOTES:** Intense and vivid ruby red colour. On the nose aromas of currants and mulberries with a final spicy and minty note. In the mouth the wine demonstrates its fine personality with flavours of ripe wild fruit, balanced by a full and grassy taste in a very pleasant way. The tannins are soft and well smoothed thus conferring a very versatile character to this wine.

**PAIRING:** for daily consumption the ideal matching is with Mediterranean pasta dishes, light dishes of meat, vegetables and also blue fish.

## NOTES ON THE VINTAGE - MENFI 2020

Never before this 2020 has our team lived so close to and with such attention to the harvest. We had to say "from necessity comes virtue". The vineyard was at the centre of our lives and our every care. Nature never stops, unlike humanity, and we followed behind. Almost as if excusing herself, we were sustained with well-timed rainfall and a particularly mild summer throughout Sicily. This gave rise to a memorable harvest, even if somewhat miserly in quantity, but perfect for its quality. After the peculiar late harvest of 2019 at Menfi we returned to normality in 2020, at least as far as the dates were concerned; we began the harvest on 10th August and we harvested these special grapes for six weeks. In this area three factors brought us a harvest with grapes of superior quality; first of all the perfect distribution of rainfall during the whole year, which meant abundant rain during a mild winter, a completely dry period during the growth of the fruit, ensuring a naturally controlled progress. The second and third factors were a summer without excessively hot spells and a naturally low yield, together this produced concentration, the harbinger of quality. The red grapes, both the French and Nero d'Avola, present a very elegant density and extraordinary concentration.