

Maroccoli 2019

Menfi DOC

100% Syrah



FIRST VINTAGE
1999

DISTRICT OF VINEYARD
Sambuca di Sicilia (AG)

VINEYARD
Maroccoli

WINERY
Ulmo



CERTIFIED
SOStain®



Syrah is a noble Mediterranean grape variety which gives the best of itself in bright dry places like our Sicily. Because of this we have a great belief in the future of this variety in our island. From an extraordinary vine, Maroccoli at about 400 metres, in an unpolluted place, produces an interpretation of Syrah in a modern key while respecting the characteristics of the variety. Powerful and imposing, this is a wine for long aging.

TYPE OF SOIL: limestone rich structure of average dimensions, slightly chalky with abundant lime areas.

ALTITUDE: 370 metres above sea level.

YIELD PER HECTARE: 75 quintal.

TRAINING SYSTEM: espalier with spurred cordon pruning system.

PLANTING DENSITY: 4.545 plants per hectare.

METHOD OF CULTIVATION: according to SOStain® protocol; ground cover with clover, vetch, yellow mustard and wild plants to increase the organic substance and nitrogen content, favouring the vitality of the soil's microfauna; plant health protected with sulphur and copper in minimal quantities; phytophages deterred with useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 12th/15th September.

VINIFICATION: the Syrah grapes produced in the Maroccoli vineyards are gathered by hand into 15 kg crates and immediately transported to the winery where they are pressed and destemmed, then the must is placed in stainless steel vats where the alcoholic fermentation begins. The grapes are agitated twice a day with very short pumping – between 12 and 18 minutes – according to the phase of fermentation, so as to protect the skins and enhance the complexity of the wine. The fermentation lasts 5/7 days, with the temperature during the first phases maintained at around 14-15 °C, during the second phase at 20-22 °C and finally, when approaching the finish, at 25-27 °C when refrigeration is suspended. Once the

fermentation is complete, the tanks are filled with wine from the same vines, to proceed with maceration of 18-20 days with the skins in contact with the wine, and decanted at the finish. During the twelve days of maceration the temperature is maintained at about 20-22 °C to favour the dissolution of O₂ in small parts – through microoxygenation – so as to improve the structure and stability of the anthocyanins. Once fermentation in stainless steel vats is finished the wine is decanted, the lees removed and the wine transferred to barrels of French oak for 14 months of maturation.

MATURATION: in Allier oak barrels, 35% new, 35% second usage, 30% third usage.

BOTTLING: May 2021.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5,7 g/l

PH: 3,60

AGEING CAPACITY: to drink at once or age for 7-10 years.

BOTTLE SIZE: 0,375 l, 0,75 l, 1,5 l, 3 l, 5 l, 9 l, 12 l

WEIGHT OF BOTTLE: 500 g (0,75 l)

CORK: single piece natural cork.

TASTING NOTES: sweet oriental spices and a faint memory of toasted cocoa accompany the wine in all its tasting phases, now opening a space to distinct and sunny black fruit, now to more wintery notes of leather and hummus. A captivating hint recalling the consistency of velvet with a finish of mint and black pepper.

PAIRING: Marinated and grilled lamb cutlets, accompanied by mint or even with parmesan cheese and smoked provola.

NOTES ON THE VINTAGE - MENFI 2019

In 2019 Planeta celebrated their twenty-fifth vintage, with a year of superior quality. The quantity was generally less, in some cases even 20%, but plentifully compensated for by the widespread quality of the grapes; a vintage to delight the wine lovers!

A brief description of the weather which preceded the 2019 harvest.

Overall we had an extraordinarily rainy autumn, which replenished the ground's water reserves and somehow cooled the soil. The winter was fairly mild, although the spring was prolonged with rather low temperatures, particularly in May. This combination – cold soils, cool spring following a mild winter – made for an exceptionally late harvest throughout Sicily, except on Etna, the details follow. August had ideal weather, neither too wet nor too hot, although with a certain humidity.

At the beginning of September some rain helped to complete the final phase of ripening of the grapes. The month proceeded without surprises both in the west and the east of the island.

As with every year the harvest at Menfi began just as all the others began.

We began after Ferragosto, 15th August, something which happened only in 1996, and finished on 26th September. Generally the grapes ripened avoiding the hottest periods at the end of July and beginning of August. Nero d'Avola was aromatic and coloured as ever even with lower production.