

Plumbago 2019

Sicilia DOC

100% Nero d'Avola

The single-variety Nero d'Avola named Plumbago is called after the beautiful violet-coloured wild flower which grows in the woods surrounding the baglio and the vineyards of Ulmo. It is produced from the old vineyard around the Lago Arancio, which presents a soft and fruity version of this great Sicilian variety. Rounded tannins and perfectly adjusted wood make this an immediately pleasurable wine.

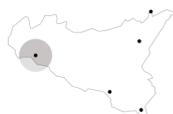


FIRST VINTAGE
2008

DISTRICT OF VINEYARDS
Menfi e
Sambuca di Sicilia (AG)

VINEYARDS
Dispensa, Ulmo

WINERY
Ulmo



CERTIFIED
SOStain®



TYPE OF SOIL: at Ulmo soils of medium texture, averagely deep and at a depth an abundant structure consisting of pebbles, moderately limey with dark and vegetable patches. At Dispensa, moderately deep tending to chalk, almost absent structure, average lime.

ALTITUDE: Ulmo 195 metres above sea level; Dispensa 75 metres above sea level.

YIELD PER HECTARE: Ulmo 80 quintal; Dispensa 70 quintal.

TRAINING SYSTEM: espalier with spurred cordon pruning system.

PLANTING DENSITY: Ulmo 4.545 plants per hectare; Dispensa 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and the SOStain® protocol; ground cover of beans, vetch and wild plants to increase organic substance and nitrogen content to increase strength of the soil's microfauna; plant health protected with minimum amounts of sulphur and copper;

phytophages deterred by useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 10-15th September.

VINIFICATION: The Nero d'Avola grapes produced by the 'Ulmo Vecchio' and 'Vruca' vineyards are gathered by hand, placed in backpacks and immediately transported to the winery. Here they are pressed and destemmed, and the must placed in stainless steel tanks where the alcoholic fermentation begins. The grapes are stirred 2/3 times each day with very short pumping – between 12 and 18 minutes – according to the stage of fermentation, so as to protect the skins and thus enhance the complexity of the wine.

The fermentation lasts 8 days, with the temperature maintained at around 14-15 °C

during the first stage, at 18-21 °C during the second stage and when approaching its conclusion, at 24-25 °C. When the fermentation is complete, the tanks are filled up with wine from the same vines, to proceed with maceration of skins in contact with the wine, lasting 10/12 days, and final decanting. During the 12 days of maceration the temperature is regulated at around 21-23 °C to favour the so-called "FML" which takes place wholly in stainless steel. Finally the wine is decanted, the lees removed, and the wine transferred to barrels of French oak for maturation of 10 months.

MATURATION: in French Allier oak barrels and casks of 3rd and 4th usage.

BOTTLING: September 2020.

ALCOHOL CONTENT: 13,8% vol.

TOTAL ACIDITY: 6,4 g/l

PH: 3,44

AGEING CAPACITY: to drink at once or to age up to 10 years.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 500 g

CORK: DIAM®.

TASTING NOTES: Full violet-purple that you cannot wait to drink. Plumbago, dominated by aromas of ripe plums and wild blackberries, shows pleasantly complex and aromatic notes of incense, jasmine and black truffle. Texture of the tannin is variegated and combines with soft, sweet and seductive aspects, like a Sacher cake, to those harder, direct and austere of a cake of Modica chocolate.

PAIRING: perfectly matched with grilled or barbecued meat finding an affinity with the smokey flavour. The wine's natural sweetness combines well with various sauces.

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.