

# Rosé 2021

Sicilia DOC

50% Nero d'Avola, 50% Syrah

*Our Rosé, fresh and fruity, encompasses all the emotions of the Sicilian summer. Its colour is that of a summer sunset. Its fresh aromas make it a marvellously friendly wine and easy to drink. Enjoy Planeta's Rosé in good company, from aperitif to fruit.*



FIRST VINTAGE  
2007

DISTRICT OF VINEYARDS  
Menfi (AG)

VINEYARDS  
Dispensa, Gurra

WINERY  
Dispensa



CERTIFIED  
SOSStain®  
10.1 B



**TYPE OF SOIL:** at Dispensa average depth tending to chalk, almost without structure, moderately limey; at Gurra moderately deep with little lime, absent structure and very chalky.

**ALTITUDE:** 70-75 metres above sea level

**YIELD PER HECTARE:** Nero d'Avola 90 quintal;  
Syrah 80 quintal.

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

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

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

**HARVESTING PERIOD:** Syrah 20<sup>th</sup> August;  
Nero d'Avola 1<sup>st</sup>-3<sup>rd</sup> September.

**VINIFICATION:** similar to that of a white wine; the grapes are picked, placed in small trolleys and refrigerated at about 15-16 °C. Once at the winery the grapes are destemmed, then sent to the press for a short maceration of about one hour to achieve perfect tone through the extraction of colour from the skins.

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

static decantation for 36 hours. The clear part is then decanted and ferments at about 14-16 °C for 8/10 days. After about 5 days and at the end of fermentation in stainless steel tanks of 210/264 hl the wine is racked and lightly macro-oxygenated, leaving it on the finest lees with weekly stirring to favour the fixation of the anthocyanins, the aromas and the increase in tasting volume; finally it is blended and bottled.

**MATURATION:** acciaio inox.

**BOTTLING:** January 2022.

**ALCOHOL CONTENT:** 12,45% vol.

**TOTAL ACIDITY:** 5,95 g/l

**PH:** 3,18

**AGEING CAPACITY:** drink at once to enjoy its freshness.

**BOTTLE SIZE:** 0,75 l, 1,5 l, 3 l

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

**CORK:** STELVIN®.

**TASTING NOTES:** The delicate colour of the Rosé reminds us of the elegance of a prima ballerina. Floral notes like those of hibiscus and dog rose encounter hints of wild strawberries, blackberries and melon. Lively and fresh in the mouth recalling meringue and also the pale flesh of peaches.

**PAIRING:** A perfect match with any sort of snack you can imagine during summer afternoons. Good with fried seafood and vegetables, tempura or sushi.

## NOTES ON THE VINTAGE - MENFI 2021

The 2021 harvest at Menfi began on 8<sup>th</sup> August, with harvesting the Chardonnay grapes.

The 2020 harvest in Sicily was of high quality but low production. Because of this the vines had sufficient energy to confront the following year.

After more than 10 years of sustainable agriculture and several years of converting to organics, for Planeta all went very well and the weather came to our aid.

Budding of the grapes occurred slightly early, but the spring climate did not encourage this precocity. We arrived at the harvest about a week early.

In the summer months – crucial for quality in Sicily – it is true that there were some very hot days, but also that numerically there were fewer days of excessive heat than in some years such as 2017.

What determined a decidedly happy harvest was the arrival of some rain, abundant by normal Sicilian standards, in June, July and August. In between, perfect dry days for the harvest. A magic wand!

This rain 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 of Sicilian white grapes – Grillo and Grecanico – which adored the dry spring and some well-timed rain, and particularly of some French red varieties growing on the hills (Cabernet Franc and Merlot, but mostly Syrah, right at the top) with colours and tannins of great quality. The grapes were healthy and perfect; perhaps in quantity about half that of the 2020 and 2018 harvests. Generally thus an average production for a regular harvest. Here at Planeta we do NOT record a fall in production.

In conclusion, 2021 was a magnificent vintage in the west both for quality and quantity, particularly for red wines. Thus all went very well!