

Rosé 2022

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.

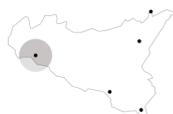


FIRST VINTAGE
2007

DISTRICT OF VINEYARDS
Menfi (AG)

VINEYARDS
Dispensa, Gurra

WINERY
Dispensa



CERTIFIED
Organic Wine; SOStain®;
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 SOStain® 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 3rd September;
Nero d'Avola 1st 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: December 2022.

ALCOHOL CONTENT: 12,50% vol.

TOTAL ACIDITY: 5,35 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 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. 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.