

## Rosé 2023

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. It comes from a viticulture according to the criteria of sustainability and organic. 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:** 24<sup>th</sup> August-6<sup>th</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:** in stainless steel.

**BOTTLING:** December 2023.

**ALCOHOL CONTENT:** 12,50% vol.

**TOTAL ACIDITY:** 6,80 g/l

**PH:** 3,22

**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:** A color that perfectly expresses the mood: pearl pink, like the inner shell layer of an oyster. Aromas of small pastries, currants, Sicilian wild strawberries; deeper hints of plum and pineapple. Very supple, with just a hint of acidity. Extremely pleasant taste, it does not tire and drives you to another sip.

**PAIRING:** together with toasted almonds, quality chips and Nocellara del Belice olives as an aperitif. But ideal with Sicilian street food. Also perfect with fried fish and seafood. Better yet if with a sea view...

### NOTES ON THE VINTAGE - MENFI 2023

The Menfi area reacted more than well to the year. The sea breeze, typical of the area, made the plant disease load perfectly controllable. The heat at the end of July sped up the harvest, which however started significantly late, normalizing the start dates and giving us a harvest as quick as a Viennese waltz! The smaller quantity (about 15%) at least improved the quality of the grapes. Aromatic, precise and intense whites. The grapes for rosé wines are fresh and aromatic.