

PLANETA

Alastro 2019

Denomination: Menfi DOC

80% Grecanico and 20% Sauvignon Blanc

Named after a wildflower that grows around our winery - is a blend mainly of Grecanico with a small percentage of a distinctly aromatic variety: Sauvignon Blanc. Splendidly aromatic, delicately structured, with aromas of tropical fruit, fresh citrus and white flowers.



FIRST VINTAGE	DISTRICT OF WINEYARD	VINEYARD	WINERY
1995	Sambuca di Sicilia (Agrigento)	Ulmo	Ulmo



VINEYARD: Ulmo.

VARIETY: Grecanico and Sauvignon Blanc.

TYPE OF SOIL: Average texture, from moderately deep to deep with abundant stones, slightly limey and with sections of dark organic soil.

ALTITUDE: 200-250 m a.s.l.

YIELD PER HECTARE: Grecanico 100 quintals
Sauvignon Blanc 75 quintals.

TRAINING SYSTEM: Spurred cordon..

PLANTING DENSITY: Grecanico 3,800/4,500 vines per hectare. Sauvignon Blanc 3,800 vines per hectare.

HARVEST PERIOD: Grecanico 28-29 September.
Sauvignon Blanc 16-19 August.

VINIFICATION: after destalking and soft pressing, the must is decanted at a low temperature and ferments at 15°C; when fermentation has finished it matures on the lees for up to 6 months in stainless steel vats where a batonneur holds the lees in suspension.

BOTTLING PERIOD: March.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,90 gr/l.

PH: 3,41

AGING CAPACITY: to drink at once or age for 4-5 years; Grecanico has a surprising aging capacity.

BOTTLE SIZE: 0.75 l.

TASTING NOTES: The transparent straw colour anticipates a light smooth wine. But in this case it is misleading as Grecanico hides its strength and complex character within this white wine. The blend of Grecanico and Sauvignon gives a nose rich with aromas of citrus, peach, lychees and white wild flowers plus boxwood. In the mouth it is vibrant but creamy and silky with hints of white melon.

MATCHING: The contrast between savoury and sweetness confers a gastronomic strength that makes it suitable for matching with simple dishes such as a warm seafood salad as well as with more complex ones like a spicy Asian dish with sweet sour sauce. It can be matched with appetisers of Mediterranean cooking and with vegetarian cookery. Serve at 10°C.