



Chardonnay 2019

Denomination: Menfi DOC

100% Chardonnay

The wine which has become an image of the change in Sicilian wine. It arrived from the wish for success in competing with the world in the production of this noble and widespread grape. Following a long process beginning in 1985, full of surprises and successes, today the Planeta Chardonnay is an icon for the whole of Sicily. The vines of Ulmo and Maroccoli, from which it is produced, are unique for their aspect and terroir. The fermentation and aging in French wood, carefully and precisely judged, delivers a wine unique for its grace and power.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARDS	WINERY
1994	Sambuca di Sicilia (Agrigento)	Ulmo, Maroccoli	Ulmo



VINEYARDS: Ulmo, Maroccoli.

VARIETY: Chardonnay.

TYPE OF SOIL: ULMO Average texture, moderately deep to deep with abundant presence of pebbles, slightly limey, and with sections of dark organic matter. MAROCCOLI Abundant pebbles, moderately chalky with abundant limey sections.

ALTITUDE: ULMO 250 m a.s.l.
MAROCCOLI 415 m a.s.l.

YIELD PER HECTARE: ULMO 65 quintals. MAROCCOLI 75 quintals

TRAINING SYSTEM: Spurred cordon.

PLANTING DENSITY: ULMO 4,500 vines per hectare.
MAROCCOLI 5,000 vines per hectare

HARVESTING PERIOD: ULMO 4 September.
MAROCCOLI 10 September.

VINIFICATION: After destalking, soft pressing and static sedimentation at a low temperature, fermentation in barrique at 18°C, maturation of 11 months with bâtonnage carried out every 10 days.

MATURATION: Allier oak barriques of 225 litres, 50% new and 50% 2nd and 3rd use.

ALCOHOL CONTENT: 13,50 % vol.

TOTAL ACIDITY: 5,65 g/l.

PH: 3,36

AGING CAPACITY: 8-10 anni.

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

TASTING NOTES: Single-variety Chardonnay whose characteristics which have made it so famous which here emerge very clearly. Starting from the richness of its deep clear golden but transparent colour one imagines the pleasing contrast of creaminess and crispness in the taste. It is indeed a soft white wine underlaid by a refreshing acid vein which accompanies each mouthful. A slight mineral suggestion combines harmoniously with the flavour of ripe yellow peaches, acacia honey and marzipan and with some peaty, cereal and toasted aromas which precede the powerful balanced finish.

MATCHING: For a change, try it with some just seared foie gras or with roast veal and mushroom sauce.