

La Segreta Il Bianco 2018

Denomination: Sicilia DOC

50% Grecanico, 30% Chardonnay, 10% Viognier, 10% Fiano



La Segreta takes its name from the woods which surround our vineyard at Ulmo. This young fresh wine principally produced from Grecanico grapes gains personality and style with the addition of some international variety grapes. All grapes are knowledgeably cultivated in the vineyards owned by Planeta. La Segreta is a versatile companion for everyday drinking and appropriate for many different occasions. It is the perfect approach to Sicilian wine, with its excellent relationship between quality and price, guaranteed by the Planeta family's patient input, from vine to wine.

FIRST VINTAGE:	DISTRICT OF VINEYARDS	VINEYARDS	WINERY
1995	Menfi and Sambuca di Sicilia (Agrigento)	Dispensa, Gurra and Ulmo	Dispensa



VINEYARDS: Dispensa, Gurra and Ulmo.

VARIETY: DISPENSA Chardonnay / Fiano / Viognier.
GURRA Viognier. ULMO Grecanico / Viognier.

TYPE OF SOIL: DISPENSA Moderately deep, very few stones, some degree of lime, average fertility.
GURRA Limey and very chalky.
ULMO Average texture, moderately deep to deep with abundant stones, slightly limey, sections of dark organic matter.

ALTITUDE: DISPENSA 45-75 m above sea level. GURRA 75 m above sea level. ULMO 210 m above sea level.

YIELD PER HECTARE: DISPENSA 90 quintals. GURRA 80 quintals. ULMO 100 quintals.

TRAINING SYSTEM: DISPENSA Spurred cordon. GURRA Spurred cordon. ULMO Guyot.

PLANTING DENSITY: DISPENSA 4,500 vines per hectare. GURRA 4,500 vines. ULMO 5.000 vines.

HARVEST PERIOD: GRECANICO 7-20 September.
CHARDONNAY 20-31 August. FIANO 25 August.
VIOGNIER 13-20 August.

VINIFICATION: Static decanting of must after destalking and soft pressing; ferments at 15°C in stainless steel vats, remaining there until bottling.

BOTTLING PERIOD: from first half of January.

ALCOHOL CONTENT: 12,5% vol.

TOTAL ACIDITY: 5,70 g/l.

PH: 3,31.

AGING CAPACITY: to drink while young, appreciating its evolution over the next 2 years.

BOTTLE SIZE: 0.375 l, 0.75 l.

TASTING NOTES: A clear yellow colour with green hints which anticipate its freshness. On the nose youthful citrus and flowery notes, balanced by lively Mediterranean hints of peach, papaya and chamomile. Balanced and refined on the palate, thanks to a well-judged acidity.

MATCHING: Excellent as a fresh aperitif and very versatile in matchings with various antipasti, salads and pasta dishes based on light or seafood sauces.