

## Sito dell'Ulmo 2016

Menfi DOC

100% Merlot

*Sito dell'Ulmo is a single-variety Merlot from a single vineyard. Years of experience helped us identify on the banks of Lake Arancio, among the vines planted at Ulmo in 1987, the ideal place to obtain the best from this classic French variety.*



FIRST VINTAGE  
1995

DISTRICT OF VINEYARD  
Sambuca di Sicilia (AG)

VINEYARD  
Ulmo

WINERY  
Ulmo



CERTIFIED  
SOStain®



**TYPE OF SOIL:** soils of average texture, from average depth to deep with an abundant structure consisting of pebbles, moderately limey with sections of dark vegetable soil.

**ALTITUDE:** 195 metres above sea level

**YIELD PER HECTARE:** 85 quintal.

**TRAINING SYSTEM:** espalier with Guyot pruning system.

**PLANTING DENSITY:** 4.545 plants per hectare.

**METHOD OF CULTIVATION:** according to the criteria of organic agriculture and SOStain® protocols; ground cover with berseem and underground clover, beans, vetch, mustard and wild plants; plant health protected with minimal amounts of sulphur and copper; phytophages deterred with useful insects and sexual confusion.

**HARVESTING PERIOD:** 3<sup>rd</sup> September.

**VINIFICATION:** Merlot grapes from Ulmo vineyards are gathered by hand, placed in 15 kg crates and taken immediately to the winery; here they are pressed and destalked, and the must placed in stainless steel tanks where the alcohol fermentation begins. The grapes are stirred 2/3 times a day with very short pumping – between 15/20 minutes – according to the stage of fermentation, so as to protect the skins as much as possible and thus enhance the complexity of the wine.

The fermentation lasts 6/8 days, with the temperature during the early stages maintained around 16 °C, during the second phase at 20-22 °C and finally, when approaching its conclusion, at 25-26 °C, suspending the refrigeration. When the

fermentation is complete the wine is decanted, the lees removed and the wine transferred to French oak barrels for a 14 month maturation. The malolactic fermentation occurs entirely in the barrel.

**MATURATION:** Allier oak barrels, 50% new, 25% second usage; 25% 3<sup>rd</sup> usage.

**BOTTLING:** May 2018.

**ALCOHOL CONTENT:** 14,5% vol.

**TOTAL ACIDITY:** 5,8 g/l

**PH:** 3,44

**AGEING CAPACITY:** to drink at once or to age for up to 10 years.

**BOTTLE SIZE:** 0,75 l, 1,5 l, 3 l, 5 l, 9 l, 12 l

**WEIGHT OF BOTTLE:** 500 g (0,75 l)

**CORK:** single piece natural cork.

**TASTING NOTES:** A wine which attracts and conquers you gently. Its uniqueness emerges especially in the versatile and lively structure of its tannins and the savoury and intense strength of its flavour. This version of Merlot of compact ruby colour, very rich with the sweet juice of black currant and candied violet which alternate with thyme and lavender, cannot be ignored either by the palate of an experienced connoisseur or by that of an enthusiastic amateur. It is a multi-faceted and intriguing red wine which combines the pleasure of the tannins with an extraordinary length of tasting.

**PAIRING:** although it can be drunk alone with great pleasure, its elegance renders it suitable with white meats cooked with complex sauces. Or with a delicately cooked fish without lemon, even accompanied by roast green vegetables.

### NOTES ON THE VINTAGE - MENFI 2016

Sicily records the 2016 vintage as one to remember, and if this applies generally to the whole island, we can only describe the significant peaks of quality on Etna and in the west at Menfi.

Thanks to a perfect summer, never too hot but also dry and refreshed by some rain in September, this vintage gave us perfectly healthy grapes, allowing a natural and spontaneous interruption of sulphur and copper applications, as well as their expressive profile of aroma and tannin.

In detail, at Menfi, after a scarce winter rainfall and temperatures generally colder than those of 2015, a beautiful spring followed with rain in March and well-timed showers afterwards, which prepared the grapes ideally. A cool summer with average temperatures between June and September well below those of 2015 completed a fine vintage.

The result was monster red French wines thanks to their long slow maturation, and thus with dense thick tannins.