

Sito dell'Ulmo 2018

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: 6th/10th 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% 3rd usage.

BOTTLING: July 2020.

ALCOHOL CONTENT: 14,5% vol.

TOTAL ACIDITY: 6,35 g/l

PH: 3,46

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 2018

In Menfi, a particularly dry winter lead us to fear the same results as those caused by the drought in 2017, but the February rains reassured us as did a mild spring and the beginning of an ideal summer, with cooler temperatures than usual.

The rain arrived later and was sometimes very heavy, but although we were worried we were given almost a month of excellent conditions for the harvest, until the middle of September.

Our management of the vines brought us healthy grapes from the beginning to the end, and the vintage was significant for its particularly aromatic whites and balanced reds, even if less intense and concentrated when compared with those, for different reasons, of 2017.