

## Sito dell'Ulmo 2019

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.*

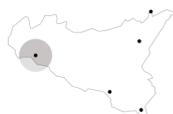


FIRST VINTAGE  
1995

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:** from 28<sup>th</sup> August to 16<sup>th</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:** June 2021.

**ALCOHOL CONTENT:** 13,5% vol.

**TOTAL ACIDITY:** 5,75 g/l

**PH:** 3,56

**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,

### NOTES ON THE VINTAGE - MENFI 2019

In 2019 Planeta celebrated their twenty-fifth vintage, with a year of superior quality. The quantity was generally less, in some cases even 20%, but plentifully compensated for by the widespread quality of the grapes; a vintage to delight the wine lovers!

A brief description of the weather which preceded the 2019 harvest.

Overall we had an extraordinarily rainy autumn, which replenished the ground's water reserves and somehow cooled the soil. The winter was fairly mild, although the spring was prolonged with rather low temperatures, particularly in May. This combination – cold soils, cool spring following a mild winter – made for an exceptionally late harvest throughout Sicily, except on Etna, the details follow. August had ideal weather, neither too wet nor too hot, although with a certain humidity.

At the beginning of September some rain helped to complete the final phase of ripening of the grapes. The month proceeded without surprises both in the west and the east of the island.

As with every year the harvest at Menfi began just as all the others began.

We began after Ferragosto, 15<sup>th</sup> August, something which happened only in 1996, and finished on 26<sup>th</sup> September. Generally the grapes ripened avoiding the hottest periods at the end of July and beginning of August. Merlot well defined.