

Nocera 2019

Sicilia DOC

100% Nocera

This noble vine is cultivated on just a few hectares in the province of Messina, facing the sea and of historic importance.

La Baronía on Capo Milazzo is a spectacular vineyard surrounded by the sea, by ancient olive trees and with views to the Aeolian islands.

A marine red wine, with aromas of Mediterranean macchia, myrtle and garrigue.



FIRST VINTAGE
2015

DISTRICT OF VINEYARD
Milazzo (ME)

VINEYARD
La Baronía

WINERY
La Baronía



CERTIFIED
SOSain®; 10.1 B



TYPE OF SOIL: soils of alluvial origin; they are loose, dark, deep and have a structure containing moderate amounts of granite, generally very silty, and with a 50-60cm mix of volcanic ash blown here from Etna by the wind.

ALTITUDE: 40 metres above sea level.

YIELD PER HECTARE: 72 quintal.

TRAINING SYSTEM: espalier with a cordon spur pruning system.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: According to the criteria of organic agriculture and SOSain® protocols; ground cover of barley, vetch, oats and wild flowers to increase organic material and nitrogen content, enhancing the strength of the soil's microfauna; plant health is protected with small quantities of sulphur and copper; phytophages are attacked with useful insects, sexual confusion and applications of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 19th-20th September

VINIFICATION: the grapes are gathered by hand into 15-17 kg crates and as soon as they arrive at the winery, are hand-selected and de-stalked. They are fermented in steel tanks and remain on

the skins for 10 days until they reach 25 °C, with manual pressing and pumping over until the end of the period; followed with racking by soft pressing; the wine thus obtained has carried out malolactic fermentation in stainless steel.

MATURATION: in stainless steel tanks.

BOTTLING: July 2020.

ALCOHOL CONTENT: 12,35% vol.

TOTAL ACIDITY: 5,15 gr/l

PH: 3,61

AGEING CAPACITY: to drink at once or allow to age for 5/7 years.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 400 g

CORK: single-piece natural cork.

TASTING NOTES: intense and deep ruby reflections. On the nose it is original and different from others; white pepper, geranium and summer fruit, prunes and ripe Noto figs. It is mellow and soft in the mouth, a typical characteristic of this ancient and undiscovered Sicilian variety. The vines are still young as is the processing of the wine, which however remains completely unaltered from the original.

PAIRING: perfectly matched with grilled meats.

NOTES ON THE VINTAGE - CAPO MILAZZO 2019

In 2019 Planeta celebrated their twenty-fifth harvest, with a superior quality vintage.

The quantity was generally lower, sometimes even by 20%, but abundantly compensated for by the widespread excellence of the grapes; a vintage which made the winemakers happy!

Here is a short description of the weather which preceded the harvest of 2019.

Overall we had an extraordinarily wet autumn, which replenished the ground's water reserves and somehow cooled the soil.

The winter was fairly mild, and spring was prolonged with low temperatures, particularly during May. This combination – cool soil, a cold spring after a mild winter – led to an exceptionally late beginning to the harvest in almost the whole of Sicily.

The weather was ideal in August, no rain and not too hot, though with a certain humidity.

At the beginning of September some rain perfectly suited the final phase of ripening the grapes.

September continued with no surprises from east to west.

At Capo Milazzo there is little to say, it was a practically unbeatable harvest. The north-east of Sicily can be wet in September but in 2019 the weather was almost perfect, all that could be wished for.

There was a little stress in the growing phase of the clusters but this was followed by fine weather.

The 2019 Nocera was expressive and intense as perhaps never before.

The only drawback was the low production, but one can't have everything!