

# PLANETA

## Alastro 2015

Denomination: Sicilia DOC

70% Grecanico, 15% Grillo and 15% Sauvignon Blanc

Derived from the name of the wild flower that grows round our winery, Alastro is a Grecanico blended with two notably aromatic varieties, Grillo and Sauvignon Blanc. Splendidly aromatic, delicately structured, with aromas of tropical fruit, fresh citrus and white flowers.



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



**VINEYARDS:** Ulmo and Gurra.

**VARIETY:** ULMO Grecanico/Sauvignon Blanc. GURRA Grillo.

**TYPE OF SOIL:** ULMO Average texture, from moderately deep to deep with abundant stones, slightly limey and with sections of dark organic soil. GURRA Lime and much chalk.

**ALTITUDE:** ULMO 200-250 m a.s.l.  
GURRA 75 m a.s.l.

**YIELD PER HECTARE:** ULMO 100 quintals/ 75 quintals.  
GURRA 70 quintals.

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

**PLANTING DENSITY:** ULMO, Grecanico 3,800/4,500 vines per hectare. ULMO, Sauvignon Blanc 3,800 vines per hectare. GURRA, Grillo 5,000 vines per hectare.

**HARVEST PERIOD:** ULMO 5-20-30 September GURRA 30 September.

**VINIFICATION:** after destalking and soft pressing, the must is decanted at a low temperature and ferments at 15°C; when fermentation has finished it matures on the lees for up to 6 months in stainless steel vats where a batonneur holds the lees in suspension.

**BOTTLING PERIOD:** March.

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

**TOTAL ACIDITY:** 5,65 gr/l.

**PH:** 3,36.

**AGING CAPACITY:** to drink at once or age for 4-5 years; Grecanico has a surprising aging capacity.

**BOTTLE SIZE:** 0.75 l.

**TASTING NOTES:** The transparent straw colour anticipates a light smooth wine. But in this case it is misleading as Grecanico hides its strength and complex character within this white wine. The blend of Grillo and Sauvignon gives a nose rich with aromas of citrus, peach, tropical fruits and yellow flowers, such as broom. In the mouth it is vibrant but creamy and silky with hints of white melon.

**MATCHING:** The contrast between savoury and sweetness confers a gastronomic strength that makes it suitable for matching with simple dishes such as a warm seafood salad as well as with more complex ones like a spicy Asian dish with sweet sour sauce. It can be matched with appetisers of Mediterranean cooking and with vegetarian cookery. Serve at 10°C.