

LA SEGRETA

50% Grecanico



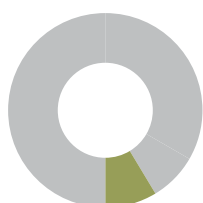
30% Chardonnay



10% Fiano



10% Viognier



50% Nero d'Avola



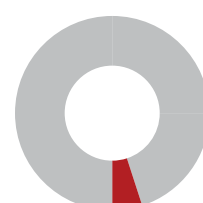
25% Merlot



20% Syrah



5% Cabernet Franc



WE ARE CHANGING THE LOOK
BUT PRESERVING THE BODY AND SOUL



PLANETA

LA SEGRETA



With its new label LA SEGRETA returns to **the centre of the old map of the Ulmo estate**, where our first winery was established in 1995, between the fortress of Mazzallakkar and the ancient olive groves surrounding Lake Arancio. Here our story began, around the 16th century farmhouse which is **our oldest family residence**, and here the first bottle of LA SEGRETA was born, named for the woods surrounding the estate.

We planted **our first vines** at Ulmo, beginning those experiments with **indigenous and international varieties** which we then continued during our journey through Sicily. Ever faithful to these instincts, we continued to produce LA SEGRETA wines with blends of these varieties, which are cultivated **entirely in our own vineyards**.

Changing its label to commemorate its origins, **we preserve intact the body and soul** of these wines with their unique and unmistakable character, evoking the varied nature of the island's territories.



PLANETA

LA SEGRETA

LA SEGRETA IL BIANCO 2016

SICILIA DOC

50% Grecanico
30% Chardonnay
10% Viognier
10% Fiano



LA SEGRETA IL ROSSO 2015

SICILIA DOC

50% Nero d'Avola
25% Merlot
20% Syrah
5% Cabernet Franc

DISTRICT OF VINEYARDS: Menfi, Sambuca di Sicilia.

VINEYARDS: Dispensa, Gurra, Ulmo.

WINERY: Dispensa.

TRAINING SYSTEM: DISPENSA and GURRA spurred cordon. ULMO Guyot.

PLANTING DENSITY: DISPENSA and GURRA 4.500 vines per hectare. ULMO 5.000 vines per hectare.

VINIFICATION: static decanting of must after destalking and soft pressing; ferments at 15°C in stainless steel vats, remaining there until bottling.

TASTING NOTES: a clear yellow colour with green hints which anticipate its freshness. On the nose youthful citrus and flowery notes, balanced by lively Mediterranean hints of peach, papaya and chamomile. Balanced and refined on the palate, thanks to a well-judged acidity.

MATCHING: excellent as a fresh aperitif and very versatile in matchings with various appetizers, salads and pasta dishes based on light or seafood sauces.

DISTRICT OF VINEYARDS: Menfi, Noto.

VINEYARDS: Dispensa, Buonivini, Maroccoli, Gurra.

WINERY: Dispensa.

TRAINING SYSTEM: spurred cordon.

PLANTING DENSITY: 4.500 vines per hectare.

VINIFICATION: destalking followed by 7-14 days lying on the skins at a temperature of 25°C, after racking maturation in stainless steel.

TASTING NOTES: an intensely vivid ruby colour. On the nose aromas of redcurrant and mulberry with a slightly spicy and minty finish. In the mouth the wine demonstrates its fine personality with flavours of ripe wild fruits, balanced by a very pleasant full and herbal taste. The tannins are soft and smooth conferring a very versatile character to this red wine.

MATCHING: for daily drinking, it is ideal with Mediterranean pasta dishes and light meals of meat, vegetables or oily fish.



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