

Terebinto 2021

Menfi DOC

100% Grillo

The terebinth is a shrub with shiny leaves; always associated with Sicily and the Mediterranean countryside, from east to west.

Planeta's Terebinto is a single-variety Grillo, aromatic and intense as the best versions of this Sicilian vine, originating in the middle of the 19th century from the hybridisation of Zibibbo and Catarratto.



FIRST VINTAGE
2016

DISTRICT OF VINEYARDS
Menfi (AG)

VINEYARDS
Dispensa, Gurra

WINERY
Ulmo



CERTIFIED
SOS^{tain}[®]
10.1 B



TYPE OF SOIL: at Dispensa moderately deep tending to chalk, almost absent structure, average lime; at Gurra moderately deep little lime, no structure and very chalky.

ALTITUDE: Dispensa 75 metres above sea level; Gurra 35 metres above sea level.

YIELD PER HECTARE: Dispensa 100 quintal; Gurra 80 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 SOS^{tain}[®] protocols; ground cover with beans, vetch and wild plants to increase the organic substance and nitrogen content to assist the strength of the soil's microfauna; plant health fostered with sulphur and copper in minimal quantities; phytophages deterred with useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 30th August, 5th September.

VINIFICATION: Grillo grapes are gathered by hand into 18 kg crates and refrigerated at about 12-14 °C. They are then destemmed, crushed and passed to soft quick pressing. The must obtained

remains at about 2-3 °C for 4/5 days, then the clear part is decanted and ferments at about 14 °C for 18/20 days. At the end of fermentation in stainless steel tanks of 103/235 hl, after about 10 days, the wine is finally decanted, leaving it on the finest lees with weekly stirring to assist the fixing of aromas and flavours. Finally it is bottled.

MATURATION: stainless steel.

BOTTLING: January 2022.

ALCOHOL CONTENT: 13,05% vol.

TOTAL ACIDITY: 5,90 g/l

PH: 3,36

AGEING CAPACITY: to drink at once or to keep for 4-5 years.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 400 g

CORK: single piece cork; DIAM[®]; NOMACORC[®].

TASTING NOTES: notably aromatic Sicilian variety, with aromas of white melon, medlar, apricots, pineapple, beeswax. Straw yellow colour; fresh and vibrant in spite of discrete alcohol presence.

PAIRING: raw seafood, pasta with sea urchins, fried vegetables and fish. Also good with white cheeses and crudités.

NOTES ON THE VINTAGE - MENFI 2021

The 2021 vintage began on 8th August at Menfi, with the Chardonnay harvest.

The 2020 vintage in Sicily was one of high quality but low production. Due to this the vines had sufficient strength to confront the following year.

After more than 10 years of sustainable agriculture and several years converting to organic farming for Planeta, all went very well and the weather helped us.

Budding occurred slightly early, but the spring weather did not encourage this precocity. The harvest began about a week early.

In the summer months – crucial for quality in Sicily – there were some very hot days, though numerically there were fewer days of extreme heat than in years like 2017.

What determined a decidedly good vintage were some rainfall, abundant for Sicilian summers; one in June, one in July and the last in August. In between, dry days perfect for the harvest. A magic wand!

This rain mitigated the effects of the heat and produced a special vintage at Menfi. Here in the west we had the best quality that could be hoped for, in particular for the Sicilian white grapes – Grillo and Grecanico – which adored the dry spring and well-timed rainfall. The grapes were perfectly healthy; in quantity more or less amounts between that of the 2020 and 2018 vintages, generally thus an average production for a regular vintage. Here Planeta has NOT recorded a fall in production.