

Terebinto 2022

Menfi DOC
100% Grillo

Terebinto 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, cultivated according to the criteria of sustainability and organicity: 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
Organic Wine; SOStain®;
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 SOStain® 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: At the end of August.
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.
ALCOHOL CONTENT: 13,50% vol.
TOTAL ACIDITY: 5,65 g/l
PH: 3,26
AGEING CAPACITY: to drink at once or to keep for 4-5 years.
BOTTLE: "Centopercento Sicilia" made with Sicilian recycled and transformed glass.
BOTTLING: February 2023.
BOTTLE SIZE: 0,75 l
WEIGHT OF BOTTLE: 410 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 2022

Sicily and Planeta record a great quality 2022 harvest. An average production lower by about 12% (to be better defined in the different areas) and a dry summer which determined extremely healthy grapes, with a very low fungal load. A harvest that - despite extreme weather conditions - magically balanced out: the very heavy late autumn rains made up for the winter drought; the high average temperatures of June and July were offset by an ideal August - October. From chaos to peace. In Menfi and Sambuca di Sicilia, the agricultural year began with exceptionally intense rains in November and December 2021. So the soils, in early winter, became cold while being waterlogged, and this delayed budbreak quite a bit. On the one hand, it rained much less in the winter, from January to March, than in the ten-year average, on the other, late spring gave a fair amount of rainfall - with May above the average - which protected the grapes from June and July, that were decidedly hot, more in average temperatures than in peaks, lower than 2021, albeit with a thermal sum of 1.5 degrees higher than the ten-year average. August did not deviate from the average and granted a regular opening of the harvest season that, thanks to the favorable weather, proceeded in a smooth way, without interruptions or difficulties. Some rainfall in September helped us complete the frame of a nearly perfect ripening of the grapes. Chardonnay, Fiano and Grillo on the whites: precise, aromatic and intense.

The golden rule that a lower production equals better quality, in Menfi/Sambuca di Sicilia in 2022 has been confirmed: we file a harvest with a 16% drop but with excellent quality.