

PLANETA

La Segreta Il Rosso 2018

Denomination: Sicilia DOC

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



La Segreta takes its name from the woods which surround our Ulmo vineyard. This young fresh wine principally produced from Nero d'Avola grapes, flagship of Sicilian wine, gains its personality and style with the addition of some international grapes. All the vines are knowledgeably cultivated in vineyards owned by Planeta. La Segreta is a versatile companion for daily drinking, suitable for many different occasions. It is a perfect approach to Sicilian wine with its excellent relationship between price and quality, guaranteed by Planeta's careful input from vine to wine.

| FIRST VINTAGE: | DISTRICT OF VINEYARDS | VINEYARDS | WINERY |
|----------------|---------------------------------------|-------------------------------|----------|
| 1995 | Menfi (Agrigento), Noto (Siracusa) | Dispensa, Gurra, Buonivini | Dispensa |



VINEYARDS: Dispensa, Gurra, Buonivini.

VARIETY: DISPENSA: Nero d'Avola / Merlot.
BUONIVINI Nero d'Avola / Merlot / Syrah. MAROCCOLI
Merlot / Cabernet Franc. GURRA Syrah.

TYPE OF SOIL: DISPENSA Moderately deep, very few
stones, average lime. BUONIVINI Very limey, abundant
small stones; fine texture with pale chalky sections
MAROCCOLI Rich with stones, moderately chalky with
abundant limey sections. GURRA Limey and very chalky.

ALTITUDE: DISPENSA 45-75 m a.s.l.
BUONIVINI 40-70 m a.s.l. MAROCCOLI 370/430 m a.s.l.
GURRA 75 m a.s.l.

YIELD PER HECTARE: DISPENSA 100 / 90 quintals.
BUONIVINI 85 quintals. MAROCCOLI 85 / 70 quintals.
GURRA 85 quintals.

TRAINING SYSTEM: DISPENSA, MAROCCOLI, GURRA,
BUONIVINI Spurred cordon

PLANTING DENSITY: DISPENSA 4,500 per hectare.
BUONIVINI 4,500 per hectare. MAROCCOLI 4,500 per
hectare. GURRA 4,500 per hectare.

HARVEST PERIOD: CABERNET FRANC, SYRAH, NERO
D'AVOLA 8-15 September. MERLOT 30 August.

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

BOTTLING PERIOD: From March of the year following
the harvest.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 6,35.

PH: 3,45.

AGING CAPACITY: to drink at once or keep for 2-3 years.

BOTTLE SIZE: 0.375 l, 0.75 l.

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.