

# PLANETA



## L'Amistanza 2020

Denomination: Sicilia DOC

50% Fiano, 50% Grecanico



This wine has been produced to be shared with friends at home, and to accompany the pleasures of good food and hospitality in fact the name "L'Amistanza" is a word from the Italian Renaissance meaning friendship.

Equal blend of Grecanico and Fiano, perfect balance from the heart of the Mediterranean viticulture, from sunny vineyards chilled by sea breezes.

FIRST VINTAGE	DISTRICT OF WINEYARDS	VINEYARDS	WINERY
2020	Sambuca di Sicilia e Menfi (Agrigento)	Dispensa, Ulmo	Dispensa



**VINEYARDS:** Dispensa, Ulmo

**VARIETY:** Fiano, Grecanico

**TYPE OF SOIL:** DISPENSA Moderately deep, almost no stones, averagely limey. ULMO Limey with much chalk

**ALTITUDE:** 75 m above sea level

**YIELD PER HECTARE:** 60 quintals Fiano; 90 quintals Grecanico

**TRAINING SYSTEM:** Spurred cordon

**PLANTING DENSITY:** 5,000 vines per hectare.

**HARVEST PERIOD:** DISPENSA 29<sup>th</sup> August; ULMO 22<sup>nd</sup> September.

**VINIFICATION:** Hand-harvested grapes, destemmed and soft-pressed without crushing, fermentation lead in stainless steel at 15 degrees, all to preserve the fine aromas of these two varieties.

**BOTTLING PERIOD:** July

**ALCOHOL CONTENT:** 12,5% vol.

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

**PH:** 3,3

**AGING CAPACITY:** This wine is ideal for drinking now but can be kept up to 2 years

**BOTTLE SIZE:** 0,75 l

**TASTING NOTES:** White peaches, winter melon, durum wheat: friendly white bouquet on the nose. Fair yellow colour with green reflexes, freshness, pineapple-driven crispy taste.

**MATCHING:** The collaboration between Fiano and Grecanico confers a wide food pairing suitability that makes possible matching this wine with simple but tasty vegetable based and seafood dishes as well as spicy Asian dishes, even with sweet sour sauce. To be served around 12 degrees.