

PLANETA

L'Amistanza 2021

Denomination: Sicilia DOC

50% Fiano, 50% Grecanico



Amistanza, in Renaissance Italian, means friendship.

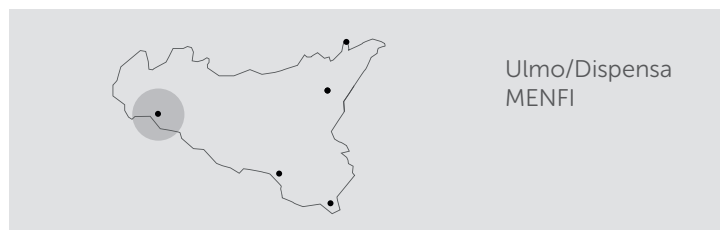
Planeta's Friendship is a wine produced in Sicily from indigenous vines.

Its style is fresh, floral and fruity, a perfect aperitif. It pairs well also with pasta dishes with light or fish-based sauces.

As the name suggests, this wine is intended to be shared with good friends.

L'Amistanza is the key to good cheer.

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 29th August; ULMO 22nd 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: 6,5 gr/l.

PH: 3,21

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.