

Alastro 2022

Menfi DOC

85% Grecanico e 15% Sauvignon Blanc

Named after a wild flower which grows around our winery, this is a blend based on Grecanico mixed with a small percentage of a notably aromatic variety, Sauvignon Blanc, both cultivated according to the criteria of sustainability and organicity. It is one of Planeta's great classics, delicately structured, and has been in production since the first vintage in 1995.



FIRST VINTAGE
1995

DISTRICT OF VINEYARD
Sambuca di Sicilia (AG)

VINEYARD
Ulmo

WINERY
Ulmo



CERTIFIED
Organic Wine; SOStain®;
10.1 B



TYPE OF SOIL: medium textured soils, moderately deep and at a depth with abundant structure of pebbles, generally limey with areas of dark, vegetable matter.

ALTITUDE: 200 – 250 metres above sea level.

YIELD PER HECTARE: Grecanico 100 quintali; Sauvignon Blanc 80 quintali.

TRAINING SYSTEM: espalier with Guyot pruning system.

PLANTING DENSITY: Grecanico 3.800/4.545 plants per hectare; Sauvignon Blanc 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOStain® protocol; ground cover with clover, vetch, yellow mustard and wild plants to increase the organic substance and nitrogen content, assisting the welfare of the soil's microfauna; plant health protected by small quantities of sulphur and copper; phytophages attacked with useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: Grecanico 25th-28th September; Sauvignon Blanc 30th-31st August.

VINIFICATION: The grapes are picked by hand-Grecanico in 18kg crates, Sauvignon Blanc in 14kg crates – transferred immediately to the winery and refrigerated at about 12-14 °C. They are then destemmed, crushed and sent to soft and rapid pressing. The must obtained remains at 3-5 °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 and is then bottled.

MATURATION: stainless steel.

BOTTLING: February 2023.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,50 g/l

PH: 3,30

AGEING CAPACITY: to drink at once or age for 4-5 years; Grecanico has a surprising aging capacity.

BOTTLE: "Centopercento Sicilia" made with Sicilian recycled and transformed glass.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 410 g

CORK: single piece natural cork; DIAM®; NORMACORC®.

TASTING NOTES: This vintage's Grecanico has given its best result through an exceptional balance between strength and elegance. On the nose the mineral and floral notes are perfectly integrated, the aromas of cedro, melon, pears and wild white flowers, and boxwood are notable. In the mouth it is lively but silky and creamy with notes of white peach.

PAIRING: the contrast between flavour and sweetness confers a gastronomic strength which renders it suitable for pairing with simple dishes such as a warm salad of seafood as well as with more complex dishes like spicy Asiatic dishes with sweet-sour sauce. It can also be paired with pasta dishes from the Mediterranean cuisine and with vegetarian recipes.

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.