

Cometa 2022

Menfi DOC

100% Fiano



FIRST VINTAGE
2000

DISTRICT OF VINEYARD
Menfi (AG)

VINEYARDS
Gurra, Dispensa

WINERY
Ulmo



CERTIFIED
Organic wine: SOSTain®;
10.1 B



A great white wine comparable with great white wines of the world; this was the initial project. Thus began our experiments with Fiano during the 1990's, a noble and ancient vine with origins in Campania. And thus Cometa began, the best expression in a unique and original way of the characteristics of this extraordinary vine. Intense and fruity aromas, its great structure and minerality today make it one of the most important white wines of southern Italy, cultivated according to the criteria of sustainability and organicity.

TYPE OF SOIL: At Dispensa, moderately deep and tending to chalkiness, scant almost absent structure, moderate lime; at Gurra, moderately deep with little lime, absent structure and very chalky.

ALTITUDE: Dispensa 75 metres above sea level; Gurra 35 metres above sea level.

YIELD PER HECTARE: 70 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® protocol; ground cover with beans, vetch and wild plants to increase organic substance and nitrogen content, assisting the vitality of the soil's microfauna; plant health assisted with sulphur and copper in minimal quantities; phytophages deterred by useful insects, sexual confusion and applications of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 3rd-9th September.

VINIFICATION: the grapes are gathered by hand in 15 kg crates and refrigerated at about 12-13 °C. Next they are destemmed, crushed and passed to soft pressing and static sedimentation in stainless steel at a low temperature, 6-7 °C. The clear part is decanted and ferments in stainless steel tanks for 90% and for 10% in 36 hl oak barrels, at about 14-15 °C for 12/14 days. At the end of fermentation the tanks are filled up with similar wine, left on the primary lees, with weekly

stirring with bâtonner or shaker. In February, after about 4 months, the wine is decanted, removing the larger lees and left on the finer lees with weekly stirring. Finally it is blended and prepared for bottling.

MATURATION: Stainless steel and 36 hl barrels of Allier oak and tonneaux.

BOTTLING: April 2023.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,8 g/l

PH: 3,42

AGEING CAPACITY: to drink at once or keep for many years, up to 15.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 905 g

CORK: Single piece natural cork.

TASTING NOTES: Single-variety Fiano grown on limey-chalk land which contributes to the marked aromatics of Mediterranean macchia of this variety. Between broom flowers and thyme one can trace the delicate aromas of camomile, hay, mango and pomelo. On the palate minerality with notes of lively fruit which are thirst quenching. Then the rhythm changes to become slower and more harmonious, an invitation to sip this special white wine with tranquillity enjoying its every note. The finish presents a tactile silky sensation with a refined aftertaste of ripe apricots, flowering almond and basil leaves.

PAIRING: With no fear of banality try with freshly caught and grilled sea bream.

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. Fiano: 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.