

# Plumbago 2020

Sicilia DOC

100% Nero d'Avola

*The single-variety Nero d'Avola named Plumbago is called after the beautiful violet-coloured wild flower which grows in the woods surrounding the baglio and the vineyards of Ulmo. It is produced from the old vineyard around the Lago Arancio, which presents a soft and fruity version of this great Sicilian variety. Rounded tannins and perfectly adjusted wood make this an immediately pleasurable wine.*



FIRST VINTAGE  
2008

DISTRICT OF VINEYARDS  
Menfi e  
Sambuca di Sicilia (AG)

VINEYARDS  
Dispensa, Ulmo

WINERY  
Ulmo



CERTIFIED  
SOStain®



**TYPE OF SOIL:** at Ulmo soils of medium texture, averagely deep and at a depth an abundant structure consisting of pebbles, moderately limey with dark and vegetable patches. At Dispensa, moderately deep tending to chalk, almost absent structure, average lime.

**ALTITUDE:** Ulmo 195 metres above sea level; Dispensa 75 metres above sea level.

**YIELD PER HECTARE:** Ulmo 80 quintal; Dispensa 70 quintal.

**TRAINING SYSTEM:** espalier with spurred cordon pruning system.

**PLANTING DENSITY:** Ulmo 4.545 plants per hectare; Dispensa 5.050 plants per hectare.

**METHOD OF CULTIVATION:** according to the criteria of organic agriculture and the SOStain® protocol; ground cover of beans, vetch and wild plants to increase organic substance and nitrogen content to increase strength of the soil's microfauna; plant health protected with minimum amounts of sulphur and copper;

phytophages deterred by useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

**HARVESTING PERIOD:** second half of September.

**VINIFICATION:** The Nero d'Avola grapes produced by the 'Ulmo Vecchio' and 'Vruca' vineyards are gathered by hand, placed in backpacks and immediately transported to the winery. Here they are pressed and destemmed, and the must placed in stainless steel tanks where the alcoholic fermentation begins. The grapes are stirred 2/3 times each day with very short pumping – between 12 and 18 minutes – according to the stage of fermentation, so as to protect the skins and thus enhance the complexity of the wine.

The fermentation lasts 8 days, with the temperature maintained at around 14-15 °C

during the first stage, at 18-21 °C during the second stage and when approaching its conclusion, at 24-25 °C. When the fermentation is complete, the tanks are filled up with wine from the same vines, to proceed with maceration of skins in contact with the wine, lasting 10/12 days, and final decanting. During the 12 days of maceration the temperature is regulated at around 21-23 °C to favour the so-called "FML" which takes place wholly in stainless steel. Finally the wine is decanted, the lees removed, and the wine transferred to barrels of French oak for maturation of 10 months.

**MATURATION:** in French Allier oak barrels and casks of 3<sup>rd</sup> and 4<sup>th</sup> usage.

**BOTTLING:** September 2021.

**ALCOHOL CONTENT:** 14% vol.

**TOTAL ACIDITY:** 5,80 g/l

**PH:** 3,50

**AGEING CAPACITY:** to drink at once or to age up to 10 years.

**BOTTLE SIZE:** 0,75 l

**WEIGHT OF BOTTLE:** 500 g

**CORK:** DIAM®.

**TASTING NOTES:** Full violet-purple that you cannot wait to drink. Plumbago, dominated by aromas of ripe plums and wild blackberries, shows pleasantly complex and aromatic notes of incense, jasmine and black truffle. Texture of the tannin is variegated and combines with soft, sweet and seductive aspects, like a Sacher cake, to those harder, direct and austere of a cake of Modica chocolate.

**PAIRING:** perfectly matched with grilled or barbecued meat finding an affinity with the smokey flavour. The wine's natural sweetness combines well with various sauces.

## NOTES ON THE VINTAGE - MENFI 2020

Never before 2020 has our team observed the harvest more closely and with more concentration. It was a case of making a virtue of necessity; the vineyard has been at the centre of our lives and our care.

Nature has never stopped, in contrast to humanity, and we have followed behind. Almost as if excusing itself, we were sustained with well-timed rainfall and a particularly mild summer throughout Sicily. This brought about a memorable harvest, sometimes lacking in quantity but always of perfect quality. In Menfi, after the strange late harvest of 2019 we returned to normality in 2020, at least with regard to the dates. We began work on 10<sup>th</sup> August, only preceded by Noto, and we harvested special grapes for the next six weeks. In this area three factors contributed to a harvest of superior quality grapes: first the ideal distribution of rainfall during the year, when we had abundant rain during a mild winter, then a completely dry period during the growth of the grape, which achieved a natural and controlled stress. The second and third factors were a summer without excessive heat and a naturally low yield; together these contributed to concentration, the herald of quality. Nero d'Avola, presents a very elegant density and extraordinary concentration.