

Alastro 2025

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.

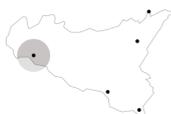


FIRST VINTAGE
1995

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 quintals; Sauvignon Blanc 80 quintals.

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: from 11st August to 10th September.

VINIFICATION: the grapes were handpicked in different times and immediately sent to the cellar. The grapes were crushed and destemmed and the refrigerated must remained at 3°C-5°C for 4-5 days with all the lees; 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: December 2025.

ALCOHOL CONTENT: 12,5% vol.

TOTAL ACIDITY: 5,85 g/l

PH: 3,35

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: The very light yellow colour with green hues is an expression of vitality and a promise of longevity. A fairly aromatic version, with notes of mountain herbs, yellow flowers, French honeysuckle honey, Williams pears, and freshly cut hay on the nose with a background aroma of citrus fruits; light notes of saffron, rose water, and flint. Fresh and smooth on the palate thanks to the class of Grecanico grapes.

PAIRING: The contrast between saltiness and sweetness confers a gastronomic depth that makes it delicious as an aperitif and a versatile pairing with simple dishes, such as a warm seafood salad as well as more complex dishes, such as spicy Asian dishes in sweet-sour sauce. It can also pair well with Mediterranean first courses and vegetarian cuisine.

NOTES ON THE VINTAGE - MENFI 2025

A good harvest overall, and an excellent one in the higher vineyards: Ulmo, Monte Cirami and Maroccoli performed exceptionally well thanks to the cool soils and the presence of woods and Mediterranean scrub, which promoted complete and harmonious ripening, with a balance between quality and quantity. It was also a perfect vintage for Sauvignon Blanc.