

Cometa 2024

Menfi DOC

100% Fiano

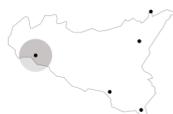


FIRST VINTAGE
2000

DISTRICT OF VINEYARD
Menfi (AG)

VINEYARDS
Gurra, Dispensa

WINERY
Ulmo



CERTIFIED
Organic wine: SOStain®



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: 13rd-10th 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 2024.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5 g/l

PH: 3,36

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

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 750 g (0,75 l)

CORK: Single piece natural cork.

TASTING NOTES: Pure Fiano grapes from clay-limestone soils that help to enhance the marked aromatics of Mediterranean scrub, distinctive of this grape variety. Thus, besides the broom flower and thyme, delicate aromas of walnut husk, chamomile, hay, mango, and pomelo can be detected. On the palate, minerality with notes of vibrant salinity that awaken the senses and quench the thirst. Then the rhythm changes: it becomes slower and more harmonious, an invitation to sip this special white wine with the right calm, fully enjoying every nuance. The finish offers a silky tactile feeling with a very refined aftertaste of ripe apricots, almond blossoms, and basil leaves.

PAIRING: Raw vegetables and seafood; swordfish; land and sea risottos; raviolis. Blue fish and white meat.

NOTES ON THE VINTAGE - MENFI 2024

There is no doubt that this year's harvest in Sicily will be remembered for low production, however, the quality is excellent. A summery and bright harvest in Menfi, with excellent quality for the whites, which were very defined and balanced. Organic vineyard management shows its strong suite in dry vintages and allowed maximum results, with perfect grapes and no human intervention.