

La Segreta Grillo 2025

Sicilia DOC
100% Grillo

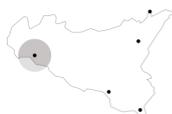


FIRST VINTAGE
2016

DISTRICT OF VINEYARD
Menfi

VINEYARD
Dispensa

WINERY
Dispensa



CERTIFIED
Vino Biologico; SOStain®
10.1 B



La Segreta bears the name of the woods surrounding our Ulmo vineyards. This wine has always been produced exclusively from the vineyards owned by the Planeta family for centuries, cultivated with passion and according to sustainable and organic agriculture criteria. Its first label was graphically related to a detail of an ancient 18th-century map of the area, to underline the family's deep roots and presence on site since ancient times. Today it appears in a totally new and refined look. This time we took inspiration from the theme of Sicilian nature – both inside the bottle and out – drawing from the work of an eminent Sicilian pharmacist, Giuseppe Riggio, who, between the end of the 18th and the beginning of the 19th centuries, created a “erbario picto” with the help of a painter, depicting Sicilian flora with great precision and poetry. The new label offers a collection of herbs, flowers and roots, expression of the hidden and powerful beauty that is revealed only to those who know how to appreciate it. A richness of aromas and taste fully developed in these wines.

VINIFICATION: the grapes are gathered by hand, they are de-leafed and sent for soft pressing. The must obtained is statically decanted for 24/36 hours. Fermentation occurs at about 15°C. At the end of fermentation a period of maturation on the lees follows with the aim of fixing the aromas.

MATURATION: in stainless steel.

BOTTLING: January 2025.

ALCOHOL CONTENT: 12,5% vol.

TOTAL ACIDITY: 6,25 g/l

PH: 3,28

AGEING CAPACITY: to drink when young, appreciating its evolution over the next 2 years.

BOTTLE SIZE: 0,75 l.

WEIGHT OF BOTTLE: 400 (0,75 l)

CORK: STELVIN®.

TASTING NOTES: Light yellow with slightly greenish highlights; varietal and primary aromas of citrus fruits (cedar, kumquat), white peach and tropical fruit, sage leaves, freshly cut grass. Fresh and smooth on the palate with a youthful liveliness.

PAIRING: As a fresh aperitif; ideal with fried vegetables and fish, Sicilian street food and seafood, pasta with sea urchins, mozzarella and all fresh cheeses.

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.