

La Segreta Nero d'Avola 2021

Sicilia DOC

100% Nero d'Avola

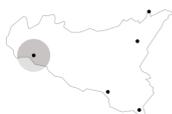


FIRST VINTAGE
2016

DISTRICT OF VINEYARD
Menfi

VINEYARD
Dispensa

WINERY
Dispensa



CERTIFIED
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.

TYPE OF SOIL: moderately deep tending to chalk, almost non-existent structure, moderately limey.

ALTITUDE: 45 - 75 metres above sea level.

YIELD PER HECTARE: 90 quintal.

TRAINING SYSTEM: espalier with spurred cordon and Guyot pruning systems.

PLANTING DENSITY: 4.500 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and the SOStain® protocol; ground cover with berseem and underground clover, beans, vetch, mustard and wild extracts; plant health fostered with sulphur and copper in minimal amounts; phytophages attacked with useful insects and sexual confusion.

HARVESTING PERIOD: 5th September.

VINIFICATION: de-leafing and pressing followed by 12 days on the skins at a temperature of 25°C with repeated daily mixing. After racking, the wine undergoes malolactic fermentation and rests until the end of February.

MATURATION: in stainless steel.

BOTTLING: February 2023

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5,57 g/l

PH: 3,55

AGEING CAPACITY: to drink at once or leave for 2-3 years

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 400 (0,75 l)

CORK: STELVIN®.

TASTING NOTES: ruby red colour with violet reflections. Typical varietal aromas of ripe plum, cocoa, wild fruit and flawless spiciness. On the palate full and tannins without excess.

PAIRING: ideal companion for classic Sicilian cooking, thus with pasta and sauce dishes and main meat.

NOTES ON THE VINTAGE - MENFI 2021

The 2021 vintage at Menfi began on 8th August, with the Chardonnay harvest. The 2020 vintage in Sicily was of high quality but low production. Due to this the vines were well prepared to confront the following years. After more than 10 years of sustainable agriculture and several years of converting to organic cultivation, everything went very well for Planeta and the climate came to assist. Budding occurred slightly earlier than usual but the spring weather did not encourage this precocious start; the harvest began only a week early. During the summer months which are crucial for quality in Sicily, although there are several very hot days, numerically there were fewer days of excessive heat compared with years such as 2017. What actually determined the decidedly successful vintage was the rainfall, abundant for Sicilian summers, in June, July and August. In between there were dry days, perfect for the harvest – a magic wand!

This rain mitigated the effects of the heat and produced a special harvest at Menfi. Here in the west we had the very best of quality. French red varieties on the hills (Cabernet Franc and Merlot, but Syrah most of all which excelled) with colour and tannins of great quality.

The grapes were perfectly healthy; the quantity more or less between that of the harvests of 2020 and 2018; generally an average production for regular harvest. Here Planeta recorded NO fall in production. In conclusion: 2021 was a magnificent vintage in the west for quality as well as quantity, particularly for red wines. Thus all went extremely well!