

PLANETA

La Segreta Nero d'Avola 2016

Denomination: Sicilia DOC

100% Nero d'Avola

100% Nero d'Avola for this single-variety La Segreta. Decorated by a detail from the map of Ulmo – the oldest Planeta family property – representing a 'hortus conclusus', a luxuriant area of fruit, flowers and vines enclosed by walls, a synthesis of the beautiful agricultural countryside of Sicily.



FIRST VINTAGE:	DISTRICT OF VINEYARDS	VINEYARDS	WINERY
2016	Menfi (Agrigento)	Dispensa	Dispensa



VINEYARDS: Dispensa

VARIETY: Nero d'Avola

TYPE OF SOIL: Averagely deep, sparse almost absent body, average lime

ALTITUDE: 45-75 m a.s.l.

YIELD PER HECTARE: 90 quintals

TRAINING SYSTEM: Spurred cordon

PLANTING DENSITY: 4,500 per hectare

HARVEST PERIOD: 5 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.

BOTTLING PERIOD: second half of February

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5,5 g/l

PH: 3,41

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

BOTTLE SIZE: 0.75 l.

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.

MATCHING: Ideal companion for classic Sicilian cooking, thus with pasta and sauce dishes and main meat courses.