

PLANETA



Plumbago 2016

Denomination: Sicilia DOC

100% Nero d'Avola

Plumbago – named after the beautiful purple wild flower that grows in the woods surrounding the farmhouse and vineyards of Ulmo – is a single-variety Nero d'Avola. It is produced from the old vineyard at Lake Arancio which gives us this soft fruity version of this great Sicilian grape variety. Rounded tannins and perfectly judged wood makes it an immediately pleasurable wine. Ideal for Mediterranean cooking based on vegetables and all types of meat.

FIRST VINTAGE:	DISTRICT OF VINEYARDS	VINEYARDS	WINERY
2008	Menfi e Sambuca di Sicilia (Agrigento)	Dispensa, Ulmo	Ulmo



VINEYARDS: Ulmo, Dispensa.

VARIETY: Nero d'Avola.

TYPE OF SOIL: Average texture, moderately deep to deep with abundant pebbles, slightly limey and with sections of dark organic matter.

ALTITUDE: ULMO 195 m a.s.l.
DISPENSA 75 m a.s.l.

YIELD PER HECTARE: ULMO 90 quintals. DISPENSA 75 quintals.

TRAINING SYSTEM: Spurred cordon.

PLANTING DENSITY: ULMO 3.800 vines per hectare.
DISPENSA 4.500 vines per hectare.

HARVESTING PERIOD: 10-15 September.

VINIFICATION: after destalking and pressing, the grapes ferment in stainless steel vats and remain on the skins for 14 days at 25°C with repeated mixing; at the end of the period racking by soft pressing. The wine thus obtained undergoes malolactic fermentation in stainless steel, in January it is transferred to wooden barrels for 10 months.

MATURATION: barriques and tonneaux used 3 and 4 times.

BOTTLING PERIOD: from September of the year following the harvest.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5,45 gr/l.

PH: 3,44.

AGING CAPACITY: to drink at once or age up to 10 years.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: a saturated purple-mauve that you look forward to drinking. Plumbago is dominated by aromas of ripe plums and wild blackberries and has pleasantly complex aromatic hints of incense, jasmine and black truffle. The tannin texture is varied and combines its soft, sweet and seductive aspects, like a Sacher torta, with the harder, more direct and austere elements of a block of Modica chocolate.

MATCHING: Perfect for matching with grilled meat with its affinity for smokey tones and its natural sweetness which goes with any sauce.