PLANETA



La Segreta Rosso 2014

Denomination: Sicilia DOC

50% Nero d'Avola, 25% Merlot, 20% Syrah, 5% Cabernet Franc

La Segreta takes its name from the woods which surround our Ulmo vineyard. This young fresh wine principally produced from Nero d'Avola grapes, flagship of Sicilian wine, gains its personality and style with the addition of some international grapes. All the vines are knowledgeably cultivated in vineyards owned by Planeta. La Segreta is a versatile companion for daily drinking, suitable for many different occasions. It is a perfect approach to Sicilian wine with its excellent relationship between price and quality, guaranteed by Planeta's careful input from vine to wine.

Ulmo/Dispensa MENFI	A	FIRST VINTAGE: 1995	DISTRICT OF WINEYARDS Menfi (Agrigento), Noto (Siracusa)	VINEYARDS Dispensa, Gurra, Buonivini	WINERY: Dispensa
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VINEYARDS: Dispensa, Gurra, Buonivini.

VARIETY: DISPENSA: Nero d'Avola / Merlot. BUONIVINI Nero d'Avola / Merlot / Syrah. MAROCCOLI Merlot / Cabernet Franc. GURRA Syrah.

TYPE OF SOIL: DISPENSA Moderately deep, very few stones, average lime. BUONIVINI Very limey, abundant small stones; fine texture with pale chalky sections MAROCCOLI Rich with stones, moderately chalky with abundant limey sections. GURRA Limey and very chalky.

ALTITUDE: DISPENSA 45-75 m. BUONIVINI 40-70 m. MAROCCOLI 370/430 m. GURRA 75 m.

YIELD PER HECTARE: DISPENSA 100 / 90 quintals. BUONIVINI 85 quintals. MAROCCOLI 85 / 70 quintals. GURRA 85 quintals.

TRAINING SYSTEM: DISPENSA Spurred cordon. BUONIVINI Spurred cordon / Guyot. MAROCCOLI Spurred cordon. GURRA Spurred cordon.

PLANTING DENSITY: DISPENSA 4,500 per hectare. BUONIVINI 4,500 per hectare. MAROCCOLI 4,500 per hectare. GURRA 4,500 per hectare.

HARVEST PERIOD: DISPENSA 10 September / 30 August. BUONIVINI 8-15 September. MAROCCOLI 5-10 September. GURRA 8-10 September. **VINIFICATION:** destalking followed by 7-14 days lying on the skins at a temperature of 25^oC, after racking maturation in stainless steel.

BOTTLING PERIOD: From March of the year following the harvest.

ALCOHOL CONTENT: 13%

TOTAL ACIDITY: 5.42.

PH: 3.61.

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

BOTTLE SIZE: 0.375 l, 0.75 l.

TASTING NOTES: A fine intense and transparent ruby red coloured wine. From the eyes to the nose the colour transforms into aromas of currants and mulberries with a measured and tenuous minty finish. From the aromas to the taste, in the mouth the wine shows its essential character being so drinkable prompted by vibrant sensations of ripe wild fruits which present a thirst quenching juiciness. The tannins are very gentle, yeasty and smooth giving this red wine a very versatile character.

MATCHING: For daily drinking matched with light meat dishes, vegetables and also with lightly cooked fish dishes.