



Santa Cecilia 2011

Denomination: Noto DOC

100% Nero d'Avola

Santa Cecilia is our highlight from the most important Sicilian grape variety, Nero d'Avola. Our long research into finding the best place to produce a great wine from this grape brought us to Noto, where the DOC Noto insists that the variety originates, at the southern extremity of Sicily. With its white soils and its ancient vines this is the epicentre of cultivation for Nero d'Avola. Santa Cecilia is an expression of elegance, power, balance and eminence of the unique aromas of Sicily, and today is the reference point for red wines produced from indigenous Sicilian grapes. Its name derives from that of our family: Planeta di Santa Cecilia.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
1997	Noto (Sr)	Buonivini	Buonivini



VINEYARD: Buonivini (selected from vineyards Zuppardo and Agliastro).

VARIETY: Nero d'Avola.

TYPE OF SOIL: Very limey soil, abundance of small stones; fine texture with pale coloured sections of chalk.

ALTITUDE: 35-40 m.

YIELD PER HECTARE: 85 quintals.

TRAINING SYSTEM: Spurred cordon.

PLANTING DENSITY: 5,000 vines per hectare.

HARVESTING PERIOD: 20 September.

VINIFICATION: destalking followed by 21 days remaining on the skins; after racking malolactic fermentation in stainless steel, maturation for 14 months in barriques.

MATURATION: Allier oak barriques used 2 or 3 times

BOTTLING PERIOD: March.

ALCOHOL CONTENT: 14% vol.

TOTAL ACIDITY: 5,20 g/l.

PH: 3,56.

AGING CAPACITY: to drink at once or to age up to 8-10 years.

BOTTLE SIZE: 0,375 l, 0,75 l, 1,5 l, 3 l, 5 l, 9 l, 12 l.

TASTING NOTES: A very spicy fruity wine, brilliant and clear, perfumed with carob, bergamot and orange peel. The compact ripe fruit and balsamic notes on the palate dissolve in a sweet and vigorous manner to accompany tannins of dense texture but also open and calibrated to the structure of this wine of deep baritone tones. Traces of graphite confer elements of a high tasting lineage while cleverly elicited wild blackberry and cherry maintain the wine on a register of rigorous style and taste.

MATCHING: A wine which has no fear of the riskiest matchings such as pork marinated with chili pepper or dishes of fish with rich fibrous flesh.