



Dear Friends,

The company's *leading generation*: my children, nieces and nephews, brothers and sisters and all the extraordinary people who work with us have dedicated a wine to me: my job is to tell you a story. We have been a landowning family – *Genus dominorum praediorum* – for many, many generations; and for at least four more, contrary to the archaic traditions and custom of Sicily, ownership has come to mean love, care, passion and after that, and only after that, income.

To the 60's generation, Sicilian winegrowing seemed cramped, in tight shoes, – there was an irresistible attraction to innovation and to change, a long look around the world, close observation and finally...

In February 1985, 4 hectares of chardonnay were planted, in one swoop going back a century: to winegrowing at the time of the Orléans, royal exiles from France, and the Princes of Valdina; Baron Mendola, a keen scholar of viticulture and the equally enlightened Baron Spitaleri, all of whose wines, made from noble vines cultivated across the alps in their ancestral lands, graced great tables in many European courts.

It wasn't an easy planting; an exceptionally hot summer, plants developed for other climates, soils full of clay and limestone, difficult to tame but generous in the quality of their yield. To be brief, many vines disappeared, only to be replanted, regrafted and set up again with the tenacity of those who believe strongly in a different future.

Never has so much work been more handsomely rewarded: in 1989 the great gentleman-enologist Carlo Corino arrived – Piedmontese by birth and culture, decades of work in Australia, the Wizard of chardonnay in temperate climates.

He was as enthusiastic about those 4 hectares as he was about the sun and the warm humanity that he felt in Sicily; we worked together to make a legendary wine which, from the first vintage in 1994 up to this day, has filled us with joy and great satisfaction.

Time goes on and in July 2014, after 30 years, walking through the glorious vineyard, an expert eye can clearly spot the vines that took hold in 1985 and since then have been growing along happily “Eureka!”. Thank goodness my nephew Alessio has lots of imagination.

Our master agronomists cover the whole vineyard and mark the plants they've selected; at the right moment our expert workmen choose the best bunches which are transported, pressed and put into barriques.

One more year of anxious anticipation and finally, *Didacus* is born; it rests in the bottle for the right period of time and now it's here for you.

Why *Didacus*:

My beloved father Vito used to call me different names. Diego was for every day, Dieguzzo was for when we felt extremely close to each other, *Didacus*, (when I was small it made me think of Luciferus) was for my all too frequent outbursts of unruly behavior.

The fifth of seven children, a big house... But that's another story and one day I'll tell it to you. My thanks to all of you for your attention, and to all those who have worked to produce this wine.



Diego Planeta



NAME OF THE WINE: DIDACUS

GRAPE VARIETY: CHARDONNAY 100%

DENOMINATION: SICILIA MENFI DOC

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VINTAGE: 2023

YEAR OF PLANTATION: 1985

DISTANCE BETWEEN VINES: 2,20 X 1,2

VINES PER HECTARE: 3.787

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CLONE: R8

ROOT STOCK: 1103 P

TRAINING SYSTEM: ESPALIER

PRUNING SYSTEM: GUYOT

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TYPE OF SOIL: 61,9% CLAY; 29% LOAM; 9,1% SAND

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REACTION OF SOIL:	ALCALINE pH 8,35
ORGANIC MATTER IN THE SOIL:	POOR
AVERAGE BABO ENTERING:	20,90
YIELD PER VINE:	1,129 KG
AVERAGE WEIGHT PER BUNCH:	145 G

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FIRST SPROUTING	03/30/2023
FIRST FLORESCENCE	05/22/2023
BEGINNING OF FRUIT SET	05/31/2023
BEGINNING OF VERAISON	07/22/2023
DATE OF HARVEST	09/02/2023

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### 2023 HARVEST NOTE

A brief description of the weather that characterized the 2023 vintage compared to previous vintages! We had a rainy fall and early winter.

Winter was moderately cold, but Spring continued with low temperatures into the March-May quarter. This combination of low soil temperatures and a mid-cold spring resulted in a slightly late start to the harvest. All months, including June, July, and August experienced average temperatures compared to other years. The harvest began on September 2, about 5/7 days later than usual, never forgetting that we are in Sicily, which gave us healthy grapes with perfect organoleptic features.

TYPE OF HARVEST  
By hand in 12 kg bins

GRAPE PROCESSING

Refrigerated in storage room for 12-16 hours;  
hand selection on table with a 10,5%;  
discard; sound grapes sent to press

PRESSING

80 quintals pneumatic press;  
maceration in press for 3-4 hours at about 8,5°C;  
must yield approximately 57%

MUST PROCESSING

Static decantation at 10°C for 48 hours;  
pouring only of the clear must;  
inoculation with *s. cerevisiae* yeast;  
transfer in barriques

after the beginning of fermentation at 15°C

FERMENTATION

From 7th September for 7 days;  
temperature inside the barriques 17 - 19°C

FERMENTATION MATERIALS

Specifically selected Remond/Seguin Moreau barriques;  
60% new and 40% of 2022; medium toast;  
forests of origin of the oak Nevers, Vosges and Allier

WORK IN THE BARRIQUES

A weekly batonnage every 6 months;  
ne batonnage every two weeks for the remaining aging period

MALOLACTIC FERMENTATION 82% RUN

EMPTYING OF BARRIQUES 18TH JULY 2024 (10 MONTHS IN TOTAL)

DATE OF BOTTLING 26TH JULY 2024

pH OF THE WINE: 3,27 – ALCOHOL CONTENT: 13,60

TOTAL ACIDITY: 5,95

MALIC ACID: 0,22 G/L.