

Chardonnay 2023

Menfi DOC

100% Chardonnay



FIRST VINTAGE
1994

DISTRICT OF VINEYARD
Sambuca di Sicilia (AG)

VINEYARDS
Ulmo, Maroccoli

WINERY
Ulmo



CERTIFIED
Organic wine: SOSTain®;
10.1 B



A wine which has become the illustration of changes in Sicilian wine. It was created from a wish to compete in the world production of this noble and widespread vine. After a long process beginning in 1985, full of surprises and successes, today Planeta's Chardonnay is an icon for the whole of Sicily. The vines of Ulmo and Maroccoli, cultivated according to the criteria of sustainability and organicity, are unique for position and terroir. Fermentation and aging in French wood, with precision and care, present us with a wine unique for its grace and power.

TYPE OF SOIL: Ulmo's soil is of average texture, moderately deep and at depth with abundant structure composed of pebbles, average lime with sections of dark, vegetable soils.

At Maroccoli the soil is limey with structure of average dimension, a little chalky with abundant lime sections.

ALTITUDE: Ulmo 250 metres above sea level; Maroccoli 415 metres above sea level.

YIELD PER HECTARE: Ulmo 70 quintal; Maroccoli 75 quintal.

TRAINING SYSTEM: espalier with Guyot pruning system.

PLANTING DENSITY: Ulmo 4.545 plants per hectare; Maroccoli 5.050 plants per hectare.

METHOD OF CULTIVATION: according to criteria of organic agriculture and the SOSTain® protocol; ground cover of clover, vetch, yellow mustard and wild plants to increase organic substance and nitrogen content, assisting the vitality of the soil's microfauna; plant health protected with small quantities of sulphur and copper; defence against phytophages with useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 22nd August- 7th September.

VINIFICATION: the grapes are picked by hand in 16kg crates, and refrigerated at 12-14 °C. They are then destemmed, crushed and pass to soft pressing and static sedimentation at a low temperature, 6-7 °C. The clear liquid is decanted

and ferments in 225 l Allier oak barrels at about 17-19 °C for 5/7 days. At the end of fermentation the wine is refined on the primary lees, with weekly bâtonnage for the first 5 months, then every 14 days, until completion at 11 months, and is finally bottled.

MATURATION: in 225 l Allier oak barrels, 40% new, 30% second usage, 30% third usage.

BOTTLING: July 2024

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5,90 g/l

PH: 3,31

AGEING CAPACITY: 8-10 years.

BOTTLE SIZE: 0,375 l, 0,75 l, 1,5 l, 3 l

WEIGHT OF BOTTLE: 750 g (0,75 l)

CORK: single piece natural cork.

TASTING NOTES: A single-variety Chardonnay which clearly demonstrates the characteristics which have made it so well known. From the rich light gold colour, deep but transparent, the pleasing contrast of creaminess and crunchiness which is evident on tasting can be anticipated. It is indeed a soft white wine supported by a refreshing note of acidity which accompanies every sip. A slight mineral touch harmoniously combines the flavour of ripe yellow peaches, acacia honey and marzipan with peaty, cereal and toasted aromas which appear at the powerful and balanced finish.

PAIRING: Try it for a change with just-seared foie gras or with roast veal and mushroom sauce.

NOTES ON THE VINTAGE - MENFI 2023

The Menfi area reacted more than well to the year. The sea breeze, typical of the area, made the plant disease load perfectly controllable. The heat at the end of July sped up the harvest, which however started significantly late, normalizing the start dates and giving us a harvest as quick as a Viennese waltz! The smaller quantity (about 15%) at least improved the quality of the grapes. A special note to the white grapes, both aromatic and non-aromatic, both native and French. Aromatic, precise and intense whites with Chardonnay in the lead.