

# Chardonnay 2024

Menfi DOC

100% Chardonnay

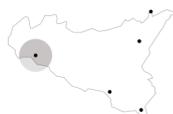


**FIRST VINTAGE**  
1994

**DISTRICT OF VINEYARD**  
Sambuca di Sicilia (AG)

**VINEYARDS**  
Ulmo, Maroccoli and  
Monte Cirami

**WINERY**  
Ulmo



**CERTIFIED**  
Organic wine: SOSTain®;  
10.1 B



*A wine that has become a symbol of change in Sicilian wine production and the 2024 harvest marks its thirtieth anniversary. To emphasize its uniqueness, one of the six bottles in the pack features a reproduction of the artwork "On Fire" (2023) by artist Claire Fontaine on the label. This piece is part of Planeta's small art collection, located in Ulmo at the Studiolo.*

*The celebration is also indirectly linked to the element of fire through the creation of the "A long and magnificent walk" itinerary in the rural landscape of the Selinunte Archaeological Park, curated by Prof. Giuseppe Barbera.*

*Chardonnay was created in 1985 from a wish to compete in the world production of this noble and widespread vine. After a long process beginning, full of surprises and successes, today Planeta's Chardonnay is an icon for the whole of Sicily. The vines of Ulmo, Maroccoli and Monte Cirami, 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 and Monte Cirami the soil is limey with structure of average dimension, a little chalky with abundant lime sections.

**ALTITUDE:** Ulmo 250 metres above sea level; Maroccoli and Monte Cirami 415 metres above sea level.

**YIELD PER HECTARE:** Ulmo 60 quintal; Maroccoli and Monte Cirami 70 quintal.

**TRAINING SYSTEM:** espalier with Guyot pruning system.

**PLANTING DENSITY:** Ulmo 4.545 plants per hectare; Maroccoli and Monte Cirami 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:** 16<sup>th</sup> - 28<sup>th</sup> August.

**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:** August 2025

**ALCOHOL CONTENT:** 13% vol.

**TOTAL ACIDITY:** 5,50 g/l

**PH:** 3,33

**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 pure Chardonnay with a pale gold color, which is typical of the grape variety and of fermentation in wood. The aroma oscillates between sweet, precious wood and other aromas, which are supported rather than hidden by the wood. There are hints of apricot, canned peach, pink grapefruit, fresh milk, oriental spices, beeswax, and thistle honey. Its fresh taste is achieved through high-altitude vineyards and skilled green viticulture. The softness of the wood envelops the palate and finishes with a hint of minerality.

**PAIRING:** This polyphonic, multifaceted wine is perfect for creative and contemporary pairings, especially with the 2024 edition.

## NOTES ON THE VINTAGE - MENFI 2024

There is no doubt that this year's harvest in Sicily will be remembered for low production, however, the quality is excellent. A summery and bright harvest in Menfi, with excellent quality for the whites, which were very defined and balanced. Chardonnay, harvested early, showed a beautiful aromatic profile. Organic vineyard management shows its strong suite in dry vintages and allowed maximum results, with perfect grapes and no human intervention.