

Cometa 2023

Menfi DOC

100% Fiano



FIRST VINTAGE
2000

DISTRICT OF VINEYARD
Menfi (AG)

VINEYARDS
Gurra, Dispensa

WINERY
Ulmo



CERTIFIED
Organic wine: SOStain®



A great white wine comparable with great white wines of the world; this was the initial project. Thus began our experiments with Fiano during the 1990's, a noble and ancient vine with origins in Campania. And thus Cometa began, the best expression in a unique and original way of the characteristics of this extraordinary vine. Intense and fruity aromas, its great structure and minerality today make it one of the most important white wines of southern Italy, cultivated according to the criteria of sustainability and organicity.

TYPE OF SOIL: At Dispensa, moderately deep and tending to chalkiness, scant almost absent structure, moderate lime; at Gurra, moderately deep with little lime, absent structure and very chalky.

ALTITUDE: Dispensa 75 metres above sea level; Gurra 35 metres above sea level.

YIELD PER HECTARE: 70 quintal.

TRAINING SYSTEM: espalier with Guyot pruning system.

PLANTING DENSITY: 4.545 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOStain® protocol; ground cover with beans, vetch and wild plants to increase organic substance and nitrogen content, assisting the vitality of the soil's microfauna; plant health assisted with sulphur and copper in minimal quantities; phytophages deterred by useful insects, sexual confusion and applications of natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 11th-22th September.

VINIFICATION: the grapes are gathered by hand in 15 kg crates and refrigerated at about 12-13 °C. Next they are destemmed, crushed and passed to soft pressing and static sedimentation in stainless steel at a low temperature, 6-7 °C. The clear part is decanted and ferments in stainless steel tanks for 90% and for 10% in 36 hl oak barrels, at about 14-15 °C for 12/14 days. At the end of fermentation the tanks are filled up with similar wine, left on the primary lees, with weekly

stirring with bâtonner or shaker. In February, after about 4 months, the wine is decanted, removing the larger lees and left on the finer lees with weekly stirring. Finally it is blended and prepared for bottling.

MATURATION: Stainless steel and 36 hl barrels of Allier oak and tonneaux.

BOTTLING: April 2024.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,64 g/l

PH: 3,51

AGEING CAPACITY: to drink at once or keep for many years, up to 15.

BOTTLE SIZE: 0,75 l

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

CORK: Single piece natural cork.

TASTING NOTES: Single-variety Fiano grown on limey-chalk land which contributes to the marked aromatics of Mediterranean macchia of this variety. Between broom flowers and thyme one can trace the delicate aromas of camomile, hay, mango and pomelo. On the palate minerality with notes of lively fruit which are thirst quenching. Then the rhythm changes to become slower and more harmonious, an invitation to sip this special white wine with tranquillity enjoying its every note. The finish presents a tactile silky sensation with a refined aftertaste of ripe apricots, flowering almond and basil leaves.

PAIRING: With no fear of banality try with freshly caught and grilled sea bream.

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.