

La Segreta Bianco 2024

Sicilia DOC

40% Grecanico, 20% Chardonnay, 20% Grillo, 20% other varieties



FIRST VINTAGE
1995

DISTRICT OF VINEYARDS
Menfi and
Sambuca di Sicilia (AG)

VINEYARDS
Dispensa; Gurra; Ulmo

WINERY
Dispensa



CERTIFIED
Vino Biologico; SOSTain®
10.1 B



La Segreta bears the name of the woods surrounding our Ulmo vineyards. This wine has always been produced exclusively from the vineyards owned by the Planeta family for centuries, cultivated with passion and according to sustainable and organic agriculture criteria. Its first label was graphically related to an ancient 18th-century map of the area, to underline the family's deep roots and presence on site since ancient times. Today it appears in a totally new and refined look. This time we took inspiration from the theme of Sicilian nature – both inside the bottle and out – drawing from the work of an eminent Sicilian pharmacist, Giuseppe Riggio, who, between the end of the 18th and the beginning of the 19th centuries, created a “erbario picto” with the help of a painter, depicting Sicilian flora with great precision and poetry. The new label offers a collection of herbs, flowers and roots, expression of the hidden and powerful beauty that is revealed only to those who know how to appreciate it. A richness of aromas and taste fully developed in these wines.

TYPE OF SOIL: at Dispensa moderately deep, scarce almost non-existent structure, moderately limey, average fertility; at Gurra lime and much chalk; at Ulmo soils of medium texture, from moderately deep to deep with abundant structure consisting of pebbles, slightly limey, and with areas of dark vegetable soil.

ALTITUDE: Dispensa 45–75 metres above sea level; Gurra 75 metres above sea level; Ulmo 210 metres above sea level.

YIELD PER HECTARE: DISPENSA 90 quintal; GURRA 80 quintal; ULMO 100 quintal.

TRAINING SYSTEM: espalier with spurred cordon and Guyot pruning system.

PLANTING DENSITY: 4.500 – 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and the SOSTain® protocol; ground cover with berseem and underground clover, beans, vetch, mustard and wild extracts; plant health fostered with sulphur and copper in minimal amounts; phytophages attacked with useful insects and sexual confusion.

HARVESTING PERIOD: 5th August - 20th September.

VINIFICATION: the grapes are picked and placed in small trolleys, then refrigerated at about 16-17 °C. Once in the winery they are destalked and pressed, then sent to for soft pressing.

The must obtained remains at about 8-9 °C in static sedimentation for 36 hours, then the clear

part is decanted and ferments at about 15-16 °C for 10-12 days. At the end of fermentation in stainless steel tanks of 210/264/600 hl, after about 7 days, the wine is decanted, leaving it on the finest lees with weekly stirring to favour the fixing of aromas and to increase tasting volume; finally it is blended and bottled.

MATURATION: in stainless steel.

BOTTLING: January 2025.

ALCOHOL CONTENT: 12,50% vol.

TOTAL ACIDITY: 6 g/l

PH: 3,31

AGEING CAPACITY: to drink when young, appreciating its evolution over the next 2 years.

BOTTLE SIZE: 0,375 l, 0,75 l

WEIGHT OF BOTTLE: 400 (0,75 l)

CORK: DIAM®; NOMACORC®; STELVIN®.

TASTING NOTES: pale yellow with beautiful sea green reflections; on the nose aromas of white peaches, not too ripe apricots, Sicilian citrus fruits, white melons, tropical fruits, chestnut honey, freshly cut hay. Fresh acidity and excellent persistence, thanks to a slim and balanced texture. The sensations of fruit and salinity return to the palate, together with a pleasant freshness.

PAIRING: if it is certainly ideal for an aperitif after work, it is equally suitable for vegetarian cuisine, salads, fish-based first courses and seafood crudités.

NOTES ON THE VINTAGE - MENFI 2024

There is no doubt that this year's harvest in Sicily will be remembered for low production: Planeta recorded a 10% drop in comparison to 2023, so about 30% less than a “normal” harvest. However, the quality is excellent, particularly in some areas and for many varieties. As far as weather goes, there was little rain in the fall and winter, some between spring and early summer, and a few showers in September; the water balance was decidedly in deficit, followed fortunately by a cooler than usual summer. As a result, the vines reduced activity, with less flowering and looser clusters, and the harvest began about 15 to 18 days earlier, aided by soil and ambient temperatures.

The grapes arrived at the winery in perfect health and in impeccable shape, thanks to this early start. In Menfi, the harvest was summery and bright, with excellent for whites, which were very defined and balanced. Grillo delivered a limited crop, but of extraordinary quality, while 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.