

Plumbago 2023

Menfi DOC

100% Nero d'Avola

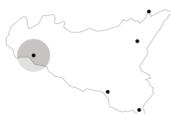


FIRST VINTAGE
2008

DISTRICT OF VINEYARDS
Menfi e
Sambuca di Sicilia (AG)

VINEYARDS
Dispensa, Ulmo

WINERY
Ulmo



CERTIFIED
Organic Wine; SOStain®;
10.1 B



The single-variety Nero d'Avola named Plumbago is called after the beautiful violet-coloured wild flower which grows in the woods surrounding the baglio and the vineyards of Ulmo. It is cultivated, according to the criteria of sustainability and organicity, from the old vineyard around the Lago Arancio, and presents a soft and fruity version of this great Sicilian variety. Rounded tannins and perfectly adjusted wood make this an immediately pleasurable wine.

TYPE OF SOIL: at Ulmo soils of medium texture, averagely deep and at a depth an abundant structure consisting of pebbles, moderately limey with dark and vegetable patches. At Dispensa, moderately deep tending to chalk, almost absent structure, average lime.

ALTITUDE: Ulmo 195 metres above sea level; Dispensa 75 metres above sea level.

YIELD PER HECTARE: Ulmo 80 quintal; Dispensa 70 quintal.

TRAINING SYSTEM: espalier with spurred cordon pruning system.

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

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

HARVESTING PERIOD: 5th- 10th September.

VINIFICATION: The Nero d'Avola grapes produced by the 'Ulmo Vecchio' and 'Vruca' vineyards are gathered by hand, placed in backpacks and immediately transported to the winery. Here they are pressed and destemmed, and the must placed in stainless steel tanks where the alcoholic fermentation begins. The grapes are stirred 2/3 times each day with very short pumping – between 12 and 18 minutes – according to the stage of fermentation, so as to protect the skins and thus enhance the complexity of the wine. The fermentation lasts 8 days, with the temperature maintained at around 14-15 °C during the first stage, at 18-21 °C during the

second stage and when approaching its conclusion, at 24-25 °C. When the fermentation is complete, the tanks are filled up with wine from the same vines, to proceed with maceration of skins in contact with the wine, lasting 10/12 days, and final decanting. During the 12 days of maceration the temperature is regulated at around 21-23 °C to favour the so-called "FML" which takes place wholly in stainless steel. Finally the wine is decanted, the lees removed, and the wine transferred to barrels of French oak for maturation of 10 months.

MATURATION: in French Allier oak barrels and casks of 3rd and 4th usage.

BOTTLING: December 2025.

ALCOHOL CONTENT: 13,50% vol.

TOTAL ACIDITY: 6,55 g/l

PH: 3,32

AGEING CAPACITY: to drink at once or to age up to 10 years.

BOTTLE: "Centopercento Sicilia" made with Sicilian recycled and transformed glass.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 410 g

CORK: DIAM®.

TASTING NOTES: Deep, saturated purple. On the nose, Plumbago is dominated by the scents of ripe plums and wild blackberries, revealing pleasantly complex aromas of incense, Modica chocolate and citrus marmalade. The tannin texture is varied, combining the soft, sweet and seductive qualities of a Sachertorte with the harder, direct and austere qualities of a Modica chocolate bar.

PAIRING: Perfect with grilled meats, finding an affinity with the smoky flavour. Its natural sweetness combines well with sauces. Ideal with mixed boiled meats and fifth quarter.

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. The reds, thanks to low production, are rich and concentrated with a particular mark for Nero d'Avola.