

## Sito dell'Ulmo 2020

Menfi DOC

100% Merlot

*Sito dell'Ulmo is a single-variety Merlot from a single vineyard. Years of experience helped us identify on the banks of Lake Arancio, among the vines planted at Ulmo in 1987, the ideal place to obtain the best from this classic French variety.*



FIRST VINTAGE  
1995

DISTRICT OF VINEYARD  
Sambuca di Sicilia (AG)

VINEYARD  
Ulmo

WINERY  
Ulmo



CERTIFIED  
SOStain®



**TYPE OF SOIL:** soils of average texture, from average depth to deep with an abundant structure consisting of pebbles, moderately limey with sections of dark vegetable soil.

**ALTITUDE:** 195 metres above sea level

**YIELD PER HECTARE:** 85 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® protocols; ground cover with berseem and underground clover, beans, vetch, mustard and wild plants; plant health protected with minimal amounts of sulphur and copper; phytophages deterred with useful insects and sexual confusion.

**HARVESTING PERIOD:** 15<sup>th</sup> - 21<sup>st</sup> September.

**VINIFICATION:** Merlot grapes from Ulmo vineyards are gathered by hand, placed in 15 kg crates and taken immediately to the winery; here they are pressed and destalked, and the must placed in stainless steel tanks where the alcohol fermentation begins. The grapes are stirred 2/3 times a day with very short pumping – between 15/20 minutes – according to the stage of fermentation, so as to protect the skins as much as possible and thus enhance the complexity of the wine.

The fermentation lasts 6/8 days, with the temperature during the early stages maintained around 16 °C, during the second phase at 20-22 °C and finally, when approaching its conclusion, at 25-26 °C, suspending the refrigeration.

When the fermentation is complete the wine is

decanted, the lees removed and the wine transferred to French oak barrels for a 14 month maturation.

The malolactic fermentation occurs entirely in the barrel.

**MATURATION:** Allier oak barrels, 50% new, 25% second usage; 25% 3<sup>rd</sup> usage.

**BOTTLING:** July 2022

**ALCOHOL CONTENT:** 14,5% vol.

**TOTAL ACIDITY:** 6,30 g/l

**PH:** 3,46

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

**BOTTLE SIZE:** 0,75 l, 1,5 l, 3 l, 5 l, 9 l, 12 l

**WEIGHT OF BOTTLE:** 500 g (0,75 l)

**CORK:** single piece natural cork.

**TASTING NOTES:** A wine which attracts and conquers you gently. Its uniqueness emerges especially in the versatile and lively structure of its tannins and the savoury and intense strength of its flavour. This version of Merlot of compact ruby colour, very rich with the sweet juice of black currant and candied violet which alternate with thyme and lavender, cannot be ignored either by the palate of an experienced connoisseur or by that of an enthusiastic amateur. It is a multi-faceted and intriguing red wine which combines the pleasure of the tannins with an extraordinary length of tasting.

**PAIRING:** although it can be drunk alone with great pleasure, its elegance renders it suitable with white meats cooked with complex sauces. Or with a delicately cooked fish without lemon, even accompanied by roast green vegetables.

### NOTES ON THE VINTAGE - MENFI 2020

Never before 2020 has our team observed the harvest more closely and with more concentration. It was a case of making a virtue of necessity; the vineyard has been at the centre of our lives and our care.

Nature has never stopped, in contrast to humanity, and we have followed behind. Almost as if excusing itself, we were sustained with well-timed rainfall and a particularly mild summer throughout Sicily. This brought about a memorable harvest, sometimes lacking in quantity but always of perfect quality.

In Menfi, after the strange late harvest of 2019 we returned to normality in 2020, at least with regard to the dates. We began work on 10<sup>th</sup> August, only preceded by Noto, and we harvested special grapes for the next six weeks. In this area three factors contributed to a harvest of superior quality grapes: first the ideal distribution of rainfall during the year, when we had abundant rain during a mild winter, then a completely dry period during the growth of the grape, which achieved a natural and controlled stress. The second and third factors were a summer without excessive heat and a naturally low yield; together these contributed to concentration, the herald of quality.