

# Alastro 2024

Menfi DOC

85% Grecanico e 15% Sauvignon Blanc

*Named after a wild flower which grows around our winery, this is a blend based on Grecanico mixed with a small percentage of a notably aromatic variety, Sauvignon Blanc, both cultivated according to the criteria of sustainability and organicity. It is one of Planeta's great classics, delicately structured, and has been in production since the first vintage in 1995.*



**FIRST VINTAGE**  
1995

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

**VINEYARD**  
Ulmo

**WINERY**  
Ulmo



**CERTIFIED**  
Organic Wine; SOStain®;  
10.1 B



**TYPE OF SOIL:** medium textured soils, moderately deep and at a depth with abundant structure of pebbles, generally limey with areas of dark, vegetable matter.

**ALTITUDE:** 200 – 250 metres above sea level.

**YIELD PER HECTARE:** Grecanico 100 quintals; Sauvignon Blanc 80 quintals.

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

**PLANTING DENSITY:** Grecanico 3.800/4.545 plants per hectare; Sauvignon Blanc 5.050 plants per hectare.

**METHOD OF CULTIVATION:** according to the criteria of organic agriculture and SOStain® protocol; ground cover with clover, vetch, yellow mustard and wild plants to increase the organic substance and nitrogen content, assisting the welfare of the soil's microfauna; plant health protected by small quantities of sulphur and copper; phytophages attacked with useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

**HARVESTING PERIOD:** from 12<sup>th</sup> August to 6<sup>th</sup> September.

**VINIFICATION:** the grapes were handpicked in different times and immediately sent to the cellar. The grapes were crushed and destemmed and the refrigerated must remained at 3°C-5°C for 4-5 days with all the lees; then the clear part is decanted and ferments at about 14 °C for 18/20 days. At the end of fermentation in stainless steel tanks of 103/235 hl, after about 10

days, the wine is finally decanted, leaving it on the finest lees with weekly stirring and is then bottled.

**MATURATION:** stainless steel.

**BOTTLING:** January 2025.

**ALCOHOL CONTENT:** 12,5% vol.

**TOTAL ACIDITY:** 5,90 g/l

**PH:** 3,3

**AGEING CAPACITY:** to drink at once or age for 4-5 years; Grecanico has a surprising aging capacity.

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

**BOTTLE SIZE:** 0,75 l

**WEIGHT OF BOTTLE:** 410 g

**CORK:** single piece natural cork; DIAM®; NORMACORC®.

**TASTING NOTES:** the very light yellow color with green nuances is an expression of vitality and longevity. Particularly aromatic version; on the nose notes of mountain herbs, yellow flowers, French honeysuckle honey, Williams pears; freshly cut hay; aromatic citrus substrate, light notes of saffron and flint. Fresh and soft in the mouth guided by Grecanico's class.

**PAIRING:** the contrast between flavour and sweetness confers a gastronomic strength which renders it suitable for pairing with simple dishes such as a warm salad of seafood as well as with more complex dishes like spicy Asiatic dishes with sweet-sour sauce. It can also be paired with pasta dishes from the Mediterranean cuisine and with vegetarian recipes.

## 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. 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. In Menfi, the harvest was summery and bright, with very defined and balanced whites. Organic vineyard management shows its strong suite in dry vintages and allowed maximum results, with perfect grapes and no human intervention.