

# Allemanda 2024

Noto DOC

100% Moscato Bianco

*Allemanda is a baroque opening dance, and we imagine this version of Moscato Bianco, as a perfect aperitif wine. It has no sugary residues, an enhanced aromatic profile and is a pleasure to drink. The vines are cultivated according to the criteria of sustainability and organicity, and together with careful vinification, respecting and protecting the aromatic profile, have made it possible to produce, even in the southernmost part of Sicily, a white wine with aromas which carry us back in time.*



**FIRST VINTAGE**  
2012

**DISTRICT OF VINEYARD**  
Noto (SR)

**VINEYARDS**  
Buonivini - Agliastro

**WINERY**  
Buonivini



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



**TYPE OF SOIL:** soils composed of lime marl, small-sized with abundant structure; fine textured with areas of light coloured chalk.

**ALTITUDE:** 40 metres above sea level

**YIELD PER HECTARE:** 90 quintal.

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

**PLANTING DENSITY:** 5.050 plants per hectare.

**METHOD OF CULTIVATION:** according to the criteria of organic agriculture and SOStain® protocols; the ground planted with broad beans, vetch and wild flowers to increase organic and nitrogen content and enhance the vitality of the soil's microfauna; small quantities of sulphur and copper to promote healthy plants; prevention of phytophages with useful insects, sexual confusion and applications of natural restoratives such as zeolites, kaolin and vegetable extracts.

**HARVESTING PERIOD:** 10<sup>th</sup>–19<sup>th</sup> August.

**VINIFICATION:** the grapes are gathered by hand into crates and refrigerated for a night at about 8/10 °C. They are then selected by hand, destalked and sent to be pressed, avoiding a first pressing and any consequent stress.

The must obtained remains at about 7/8 °C for 3/4 days, then the clear part is decanted and

ferments at about 15 °C for 20/25 days. When fermentation is complete after about 10 days in stainless steel tanks of 100 and 195 hl, the wine is decanted for the last time, leaving it on the finest lees with weekly stirring. In February, after about four months, it is bottled.

**BOTTLING:** December 2024.

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

**TOTAL ACIDITY:** 5,36 g/l

**PH:** 3,36

**AGEING CAPACITY:** best drunk young.

**BOTTLE SIZE:** 0,75 l

**WEIGHT OF BOTTLE:** 440 g

**CORK:** Stelvin® Deluxe.

**TASTING NOTES:** Very pale yellow with green hues. Jasmine, rose petals, tangerine, pink grapefruit and aromas of the sea; almost a slight fragrance of vanilla. In the mouth, full, lean, soft but balanced by a slight acidity.

**PAIRING:** An aperitif wine and thus to be drunk in various contexts: from simple almonds from Noto, just to stay on the territory, to Nocellara del Belice olives and cheeses such as vastedda or mozzarella. Good pairing with raw fish, also Asian raw fish dishes. In Sicily, pasta dishes with fish and vegetarian or fish couscous.

## NOTES ON THE VINTAGE - NOTO 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 Noto, Moscato appreciated the early harvest, avoiding the August heat and benefiting from the July light.