

# Burdese 2021

Menfi DOC

70% Cabernet Sauvignon, 30% Cabernet Franc

*In the local dialect, Burdisi/Burdese means 'from Bordeaux' and evokes the classic blend of Cabernet Sauvignon and Cabernet Franc. This is a red wine of great density, structure and balance, produced in limited quantities from selected vineyards. Burdese is a wine for long aging which offers olfactory and tasting complexity which has few counterparts in Sicily.*



FIRST VINTAGE  
1999

DISTRICTS OF VINEYARDS  
Menfi e  
Sambuca di Sicilia (AG)

VINEYARDS  
Dispensa, Maroccoli

WINERY  
Ulmo



CERTIFIED  
SOStain®



**TYPE OF SOIL:** at Dispensa averagely deep tending to chalky, structure almost non-existent, moderately limey. At Maroccoli, limey soil with rich structure of moderate dimensions, a little chalk with plenty of lime particles.

**ALTITUDE:** Dispensa 75 metres above sea level; Maroccoli 430 metres above sea level.

**YIELD PER HECTARE:** Dispensa 60 quintal; Maroccoli 70 quintal.

**TRAINING SYSTEM:** espalier with spurred cordon pruning system.

**PLANTING DENSITY:** 4.545 plants per hectare.

**METHOD OF CULTIVATION:** according to SOStain® protocol; ground cover with clover, vetch, yellow mustard and wild plants to increase organic substance and nitrogen content, to assist the vitality of the soil's microfauna; plant health fostered with sulphur and copper in minimal amounts; phytophages deterred with useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

**HARVESTING PERIOD:** 1<sup>st</sup> - 12<sup>nd</sup> September.

**VINIFICATION:** the Cabernet Sauvignon grapes from the old Tunno vineyards are picked by hand into 15 kg crates, transported immediately to the winery where they are pressed and destemmed; the crushed grapes are placed in stainless steel tanks where the alcoholic fermentation begins. The grapes are stirred twice a day with very short pumping – between 10 and 15 minutes – according to the phase of fermentation, in order to take care of the skins and thus enhance the complexity of the wine. The fermentation lasts 6-8 days, with the temperature during the early phases maintained at about 15-16 °C, during the second phase at 20-22 °C, and finally, when approaching its conclusion, at 26-27 °C, with the refrigeration being suspended.

Once fermentation is complete, the tanks are

topped up with wine from the same vines, to be followed by maceration of 12/15 days with the skins in contact with the wine, and final decanting. During the twelve days of maceration the temperature is legally regulated at about 20-22 °C to enable the dissolution of O<sub>2</sub> in small fractions – through microoxygenation – to improve the structure and stability of the anthocyanins. The malolactic fermentation takes place in stainless steel. At its conclusion the wine is decanted, drawn off the lees and transferred to French oak barrels for a 16 month maturation.

**MATURATION:** 100% in first use Allier oak barrels.

**BOTTLING:** June 2023

**ALCOHOL CONTENT:** 13,50% vol.

**TOTAL ACIDITY:** 6,15 g/l

**PH:** 3,35

**AGEING CAPACITY:** to drink at once and age for 10-12 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:** Planeta's Sicilian version of the classic Bordeaux blend made in Sicily.

A full-bodied red wine, built on a dense and important tannic structure, balanced by an increasingly controlled alcohol content. The nose is typical of the two grape varieties, with mint, *goudron*, cocoa, and grapevine and wood incense. The flavours are dense, with blueberry and sour cherries in spirit mixed with tobacco, cocoa, rosemary, and seaweed, generally reminiscent of the Mediterranean scrub.

**PAIRING:** A bold, strong and energetic wine to be enjoyed on its own or with equally strong and distinctive dishes such as stews or game meats. It also pairs well with Sicilian sausage with spices and meat rolls. For a vegetarian alternative, try grilled radicchio with aged cheese or roasted, almost caramelized onions.

## NOTES ON THE VINTAGE - MENFI 2021

During the agricultural year – that is October 2020 to September 2021, rainfall in the south-east was 40% less than the ten-year average. Definitely a memorable figure, and remedied with the necessary irrigation. Budding occurred slightly earlier than usual but the onset of spring did not accentuate the process; we arrived at harvesting about a week early. During the summer months – crucial for quality in Sicily – it is true that there were some very hot days but also that, numerically, there were fewer extremely hot days than in years such as 2017. What made the harvest definitely promising was the amount of summer rainfall, which was abundant for a Sicilian summer, in June, July and August. In between, dry days which were perfect for harvesting. A magic wand!

These rains mitigated the effects of the heat and presented us with a very special harvest at Menfi. Here in the west we had the best quality that could be hoped for, particularly with the red French varieties on the hill Cabernet Franc most of all with excellent quality colour and tannins. Perfectly healthy grapes, in quantity more or less between that of the 2020 and 2018 harvests, and generally the average production of a regular harvest.