

# La Segreta Rosso 2022

Sicilia DOC

50% Nero d'Avola, 25% Merlot, 20% Syrah, 5% Cabernet Franc



**FIRST VINTAGE**  
1995

**DISTRICT OF VINEYARDS**  
Menfi (AG); Noto (SR)

**VINEYARDS**  
Dispensa; Gurra;  
Maroccoli; Buonivini

**WINERY**  
Dispensa



**CERTIFIED**  
Vino Biologico; SOStain®  
10.1 B



*La Segreta bears the name of the woods surrounding our Ulmo vineyards. This wine has always been produced exclusively from the vineyards owned by the Planeta family for centuries, cultivated with passion and according to sustainable and organic agriculture criteria. Its first label was graphically related to an ancient 18<sup>th</sup>-century map of the area, to underline the family's deep roots and presence on site since ancient times. Today it appears in a totally new and refined look. This time we took inspiration from the theme of Sicilian nature – both inside the bottle and out – drawing from the work of an eminent Sicilian pharmacist, Giuseppe Riggio, who, between the end of the 18<sup>th</sup> and the beginning of the 19<sup>th</sup> centuries, created a “erbario picto” with the help of a painter, depicting Sicilian flora with great precision and poetry. The new label offers a collection of herbs, flowers and roots, expression of the hidden and powerful beauty that is revealed only to those who know how to appreciate it. A richness of aromas and taste fully developed in these wines.*

**TYPE OF SOIL:** at Dispensa moderately deep tending to chalk, almost non-existent structure, moderately limey; at Maroccoli, lime soil with rich structure of average dimension, little chalk with abundant silty areas; at Gurra, moderately deep with little lime; no structure and very chalky; Buonivini, soils consist of lime marl, abundant structure of small dimensions; fine texture with light coloured chalk pieces.

**ALTITUDE:** Dispensa 45-75 metres above sea level; Gurra 35-75 metres above sea level; Maroccoli 370-430 metres above sea level; Buonivini 40-70 metres above sea level.

**YIELD PER HECTARE:** Dispensa 80-90 quintal; Gurra 80 quintal; Maroccoli 70-80 quintal; Buonivini 70 quintal.

**TRAINING SYSTEM:** espalier with spurred cordon and Guyot pruning systems.

**PLANTING DENSITY:** 4.545-5.050 plants per hectare.

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

**HARVESTING PERIOD:** 1<sup>st</sup> - 30<sup>th</sup> September.

**VINIFICATION:** the grapes are picked and transported to the winery in small and medium-sized trolleys.

Once at the winery they are destemmed and pressed, then sent to stainless steel vats of 114/160/213 hl. The grapes are stirred three times a day with very brief pumpings – between 12 and 25

minutes – according to the phase of fermentation, in order to respect the skins and the fruit as fully as possible. The fermentation lasts 7/8 days, the temperature in the first phases is maintained at about 16-17 °C and then, when approaching the conclusion, the refrigeration is suspended and the final degrees of alcohol are achieved with temperatures between 24-25 °C. Once the fermentation is finished, the skins are decanted.

The malolactic fermentation occurs in the same vats, and once completed, between November and December, after the decanting following the malolactic, maturation begins, still in the stainless steel vats.

**MATURATION:** in stainless steel.

**BOTTLING:** May 2024

**ALCOHOL CONTENT:** 13% vol.

**TOTAL ACIDITY:** 5,35 g/l

**PH:** 3,58

**AGEING CAPACITY:** to drink at once or age for 2-3 years.

**BOTTLE SIZE:** 0,375 l, 0,75 l

**WEIGHT OF BOTTLE:** 400 (0,75 l)

**CORK:** DIAM®; NOMACORC®; STELVIN®.

**TASTING NOTES:** Intense and vivid ruby red colour.

On the nose aromas of currants and mulberries with a final spicy and minty note.

In the mouth the wine demonstrates its fine personality with flavours of ripe wild fruit, balanced by a full and grassy taste in a very pleasant way. The tannins are soft and well smoothed thus conferring a very versatile character to this wine.

**PAIRING:** for daily consumption the ideal matching is with Mediterranean pasta dishes, light dishes of meat, vegetables and also blue fish.

## NOTES ON THE VINTAGE - MENFI 2022

Sicily and Planeta record a great quality 2022 harvest. In general, an average production lower by about 12% (to be better defined in the different areas) and a dry summer which determined extremely healthy grapes, with a very low fungal load. A harvest that - despite extreme weather conditions - magically balanced out: the very heavy late autumn rains made up for the winter drought; the high average temperatures of June and July were offset by an ideal August - October. From chaos to peace. The agricultural year began with exceptionally intense rains in November and December 2021. So the soils, in early winter, became cold while being waterlogged, and this delayed budbreak quite a bit. On the one hand, it rained much less in the winter, from January to March, than in the ten-year average, on the other, late spring gave a fair amount of rainfall - with May above the average - which protected the grapes from June and July, that were decidedly hot, more in average temperatures than in peaks, lower than 2021, albeit with a thermal sum of 1.5 degrees higher than the ten-year average. August did not deviate from the average and granted a regular opening of the harvest season that, thanks to the favorable weather, proceeded in a smooth way, without interruptions or difficulties. Some rainfall in September helped us complete the frame of a nearly perfect ripening of the grapes. Chardonnay, Fiano and Grillo on the whites: precise, aromatic and intense. Nero d'Avola and Syrah among the reds and a perfect ripening for our Merlot, the best in recent years. The golden rule that a lower production equals better quality, in Menfi/Sambuca di Sicilia in 2022 has been confirmed: we file a harvest with a 16% drop but with excellent quality.