PLANETA

La Segreta Rosso 2025

Sicilia DOC

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

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 18th-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 18th and the beginning of the 19th 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.



FIRST VINTAGE
1995

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

VINEYARDS
Dispensa; Gurra;
Maroccoli; Buonivini

WINERY
Dispensa



CERTIFIED
Vino Biologico; SOStain®
10.1 B

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: 5th - 15th 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 : October 2026
ALCOHOL CONTENT: 13% vol.
TOTAL ACIDITY: 6,19 g/l
PH: 3,3
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®.

NOTES ON THE VINTAGE - MENFI 2025
A good harvest overall, and an excellent one in the higher vineyards: Ulmo, Monte Cirami and Maroccoli performed exceptionally well thanks to the cool soils and the presence of woods and Mediterranean scrub, which promoted complete and harmonious ripening, with a balance between quality and quantity. It was also a perfect vintage – or at least one with maximum potential – for reds made from French grapes.