

Terebinto 2024

Menfi DOC
100% Grillo

Terebinto is a shrub with shiny leaves; always associated with Sicily and the Mediterranean countryside, from east to west.

Planeta's Terebinto is a single-variety Grillo, cultivated according to the criteria of sustainability and organicity: aromatic and intense as the best versions of this Sicilian vine, originating in the middle of the 19th century from the hybridisation of Zibibbo and Catarratto.



FIRST VINTAGE
2016

DISTRICT OF VINEYARDS
Menfi (AG)

VINEYARDS
Monte Cirami, Gurra

WINERY
Ulmo



CERTIFIED
Organic Wine; SOStain®;
10.1 B



TYPE OF SOIL: Monte Cirami, very healthy loose soil with fine gravel and excellent slope; Gurra moderately deep little lime, no structure and very chalky.

ALTITUDE: Monte Cirami 400 metres above sea level; Gurra 35 metres above sea level.

YIELD PER HECTARE: Monte Cirami 90 quintal; Gurra 80 quintal.

TRAINING SYSTEM: espalier with Guyot pruning system.

PLANTING DENSITY: 4.545 plants per hectare.

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

HARVESTING PERIOD: from 6th to 19th August.

VINIFICATION: The Grillo grapes were handpicked and very quickly sent to the cellar where they were crushed, destemmed and soft pressed.

The must obtained remained at approximately 2°C-3°C for 4-5 days; subsequently the clear part was decanted and fermented at around 14°C for

18-20 days. At the end of the fermentation process in 103/235 hl stainless steel vats, after approximately 10 days, the wine was decanted again, aged on its finest lees and stirred on a weekly basis.

MATURATION: stainless steel.

BOTTLING: December 2024.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 6 g/l

PH: 3,31

AGEING CAPACITY: to drink at once or to keep for 4-5 years.

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

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 410 g

CORK: single piece cork; DIAM®; NOMACORC®.

TASTING NOTES: Canary yellow in color. On the nose, it is a tropical version of this extraordinary, never predictable Sicilian grape variety. Aromas of pineapple, white melon, rice, Granny Smith apple, prickly pear. Fresh and vibrant in the mouth and very well balanced thanks to the altitude of the vineyards.

PAIRING: raw seafood, pasta with sea urchins, fried vegetables and fish. Also good with white cheeses and crudités.

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, 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. In Menfi, the harvest was summery and bright, with very defined and balanced whites. Grillo delivered a limited crop, but of extraordinary quality. Organic vineyard management shows its strong suite in dry vintages and allowed maximum results, with perfect grapes and no human intervention.