

La Segreta Grillo 2024

Sicilia DOC
100% Grillo



FIRST VINTAGE
2016

DISTRICT OF VINEYARD
Menfi

VINEYARD
Dispensa

WINERY
Dispensa



CERTIFIED

Vino Biologico; SOSain®
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 a detail of 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.

TYPE OF SOIL: moderately deep, scarce almost non-existent structure, moderately limey, average fertility.

ALTITUDE: 70 metres above sea level.

YIELD PER HECTARE: 100 quintal.

TRAINING SYSTEM: espalier with spurred cordon and Guyot pruning system.

PLANTING DENSITY: 4.500 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and the SOSain® protocol; ground cover with berseem and underground clover, beans, vetch, mustard and wild extracts; plant health fostered with sulphur and copper in minimal amounts; phytophages attacked with useful insects and sexual confusion.

HARVESTING PERIOD: 6th-13th August.

VINIFICATION: the grapes are gathered by hand, they are de-leafed and sent for soft pressing. The must obtained is statically decanted for 24/36 hours. Fermentation occurs at about 15°C. At the end of fermentation a period of maturation on the lees follows with the aim of fixing the aromas.

MATURATION: in stainless steel.

BOTTLING: January 2025.

ALCOHOL CONTENT: 12,5% vol.

TOTAL ACIDITY: 6,25 g/l

PH: 3,28

AGEING CAPACITY: to drink when young, appreciating its evolution over the next 2 years.

BOTTLE SIZE: 0,75 l.

WEIGHT OF BOTTLE: 400 (0,75 l)

CORK: STELVIN®.

TASTING NOTES: clear yellow colour with green reflections; on the nose aromas of citrus (cedar, kumquait), white peach and tropical fruits, sage leaves. Fresh and smooth on the palate.

PAIRING: as a fresh aperitif; ideal with fried vegetables and fish, pasta with sea urchins, or mozzarella.

NOTES ON THE VINTAGE - MENFI 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 Menfi, the harvest was summery and bright, with excellent for whites, which were very defined and balanced. 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.