



**FIRST VINTAGE**  
2016

**WINERY**  
Dispensa



**CERTIFIED**

Vino Biologico; SOSTain®  
10.1 B



## La Segreta Nero d'Avola 2023

Sicilia DOC

100% Nero d'Avola

*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 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.*

**VINIFICATION:** de-leafing and pressing followed by 12 days on the skins at a temperature of 25°C with repeated daily mixing. After racking, the wine undergoes malolactic fermentation and rests until the end of February.

**MATURATION:** in stainless steel.

**BOTTLING:** March 2025

**ALCOHOL CONTENT:** 12,5% vol.

**TOTAL ACIDITY:** 5,65 g/l

**PH:** 3,43

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

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

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

**CORK:** STELVIN®.

**TASTING NOTES:** ruby red colour with violet reflections. Typical varietal aromas of ripe plum, cocoa, wild fruit and flawless spiciness. On the palate full and tannins without excess.

**PAIRING:** ideal companion for classic Sicilian cooking, thus with pasta and sauce dishes and main meat.

### NOTES ON THE VINTAGE - MENFI 2023

The Menfi area reacted more than well to the year. The sea breeze, typical of the area, made the plant disease load perfectly controllable. The heat at the end of July sped up the harvest, which however started significantly late, normalizing the start dates and giving us a harvest as quick as a Viennese waltz! The smaller quantity (about 15%) at least improved the quality of the grapes. The reds, thanks to low production, are rich and concentrated with a particular mark for Nero d'Avola.