

La Segreta Nero d'Avola 2024

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 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.

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: December 2025

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,55 g/l

PH: 3,45

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®.

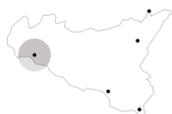
TASTING NOTES: Ruby red with purple highlights. Typical varietal aromas of ripe plum, cocoa, Arabica coffee blend, wild berries with just the right amount of spice. Full-bodied and tannic on the palate without being excessive.

PAIRING: The ideal companion for classic Sicilian cuisine. Therefore, pasta dishes with tomato sauce and meat-based main courses.



FIRST VINTAGE
2016

WINERY
Dispensa



CERTIFIED

Vino Biologico; SOStain®
10.1 B



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 quality for the reds. Organic vineyard management shows its strong suite in dry vintages and allowed maximum results, with perfect grapes and no human intervention.