

# La Segreta Il Rosso 2021

Sicilia DOC

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

*La Segreta takes its name from the wood that surrounds our vineyard at Ulmo. This young fresh wine composed principally of Nero d'Avola grapes, the banner of Sicilian wine, gains style and personality with the addition of international grapes. All the grapes are knowledgeably cultivated in vineyards owned by Planeta. La Segreta is the versatile companion for daily drinking, suitable for the most diverse occasions. It is a perfect approach to Sicilian wine with its good relationship between quality and price, guaranteed by the Planeta family's patient work, from vine to bottle.*



FIRST VINTAGE  
1995

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

VINEYARDS  
Dispensa; Gurra;  
Maroccoli; Buonivini

WINERY  
Dispensa



CERTIFIED  
SOSTain®



**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:** between mid-August and mid-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:** February 2023.

**ALCOHOL CONTENT:** 13,44% vol.

**TOTAL ACIDITY:** 5,98 g/l

**PH:** 3,46

**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®; NOMACOR®; STELVIN®.

**TASTING NOTES:** Intense and vivid ruby red colour. On the nose aromas of currants and mulberries with a final spicy and minty note. In the mouth the wine demonstrates its fine personality with flavours of ripe wild fruit, balanced by a full and grassy taste in a very pleasant way. The tannins are soft and well smoothed thus conferring a very versatile character to this wine.

**PAIRING:** for daily consumption the ideal matching is with Mediterranean pasta dishes, light dishes of meat, vegetables and also blue fish.

## NOTES ON THE VINTAGE - MENFI 2021

The 2021 vintage at Menfi began on 8<sup>th</sup> August, with the Chardonnay harvest. The 2020 vintage in Sicily was of high quality but low production. Due to this the vines were well prepared to confront the following years. After more than 10 years of sustainable agriculture and several years of converting to organic cultivation, everything went very well for Planeta and the climate came to assist. Budding occurred slightly earlier than usual but the spring weather did not encourage this precocious start; the harvest began only a week early. During the summer months which are crucial for quality in Sicily, although there are several very hot days, numerically there were fewer days of excessive heat compared with years such as 2017. What actually determined the decidedly successful vintage was the rainfall, abundant for Sicilian summers, in June, July and August. In between there were dry days, perfect for the harvest – a magic wand! This rain mitigated the effects of the heat and produced a special harvest at Menfi. Here in the west we had the very best of quality. French red varieties on the hills (Cabernet Franc and Merlot, but Syrah most of all which excelled) with colour and tannins of great quality.

The grapes were perfectly healthy; the quantity more or less between that of the harvests of 2020 and 2018; generally an average production for regular harvest. Here Planeta recorded NO fall in production. In conclusion: 2021 was a magnificent vintage in the west for quality as well as quantity, particularly for red wines. Thus all went extremely well!